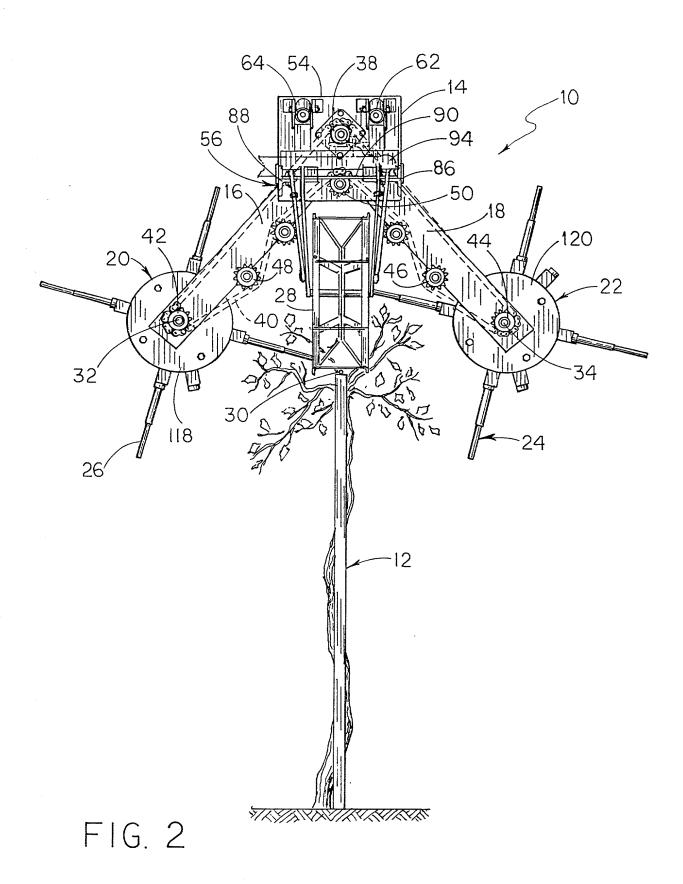
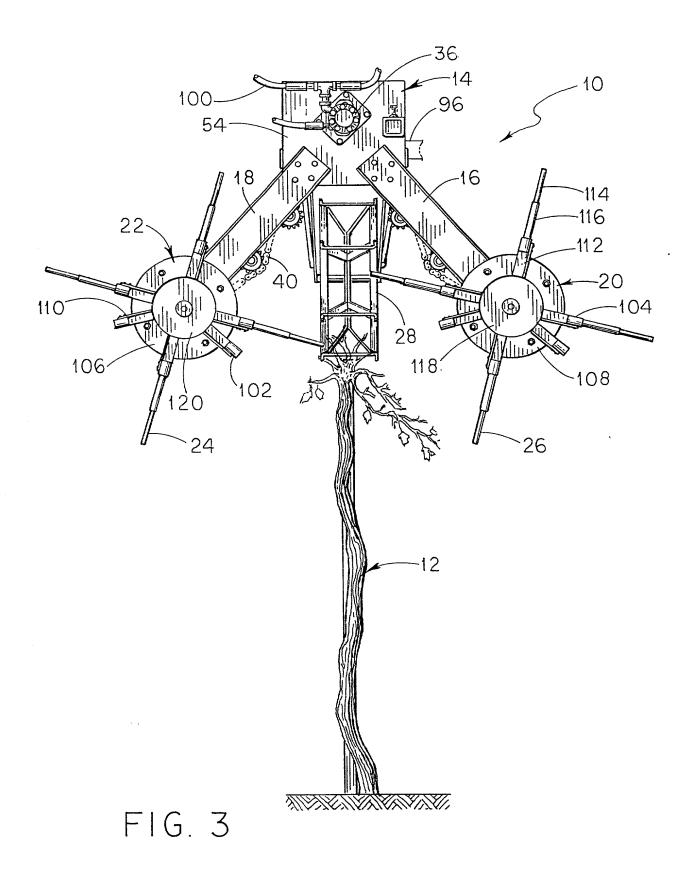


FIG. 1





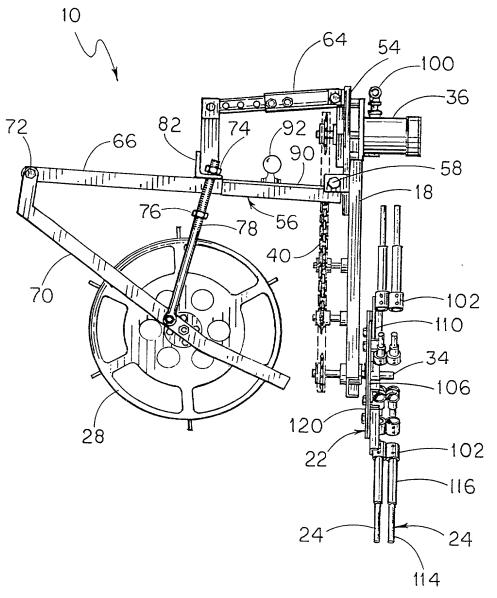


FIG. 4

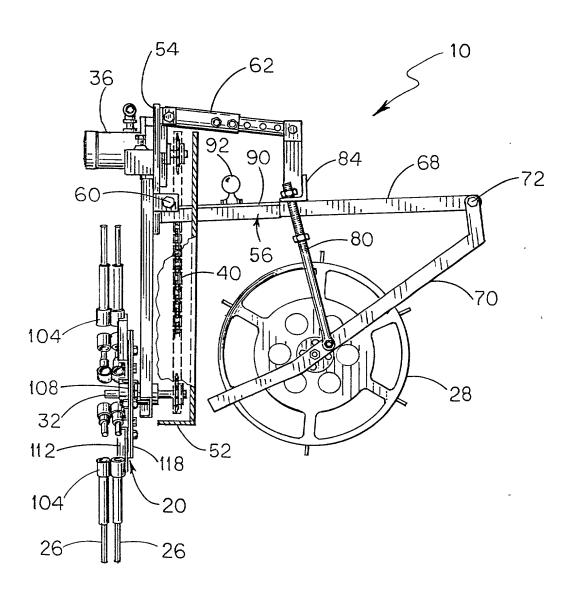
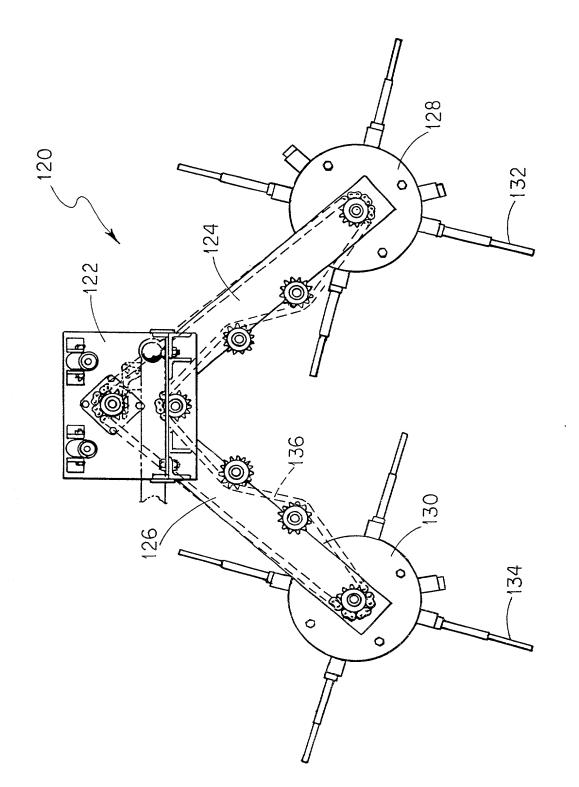
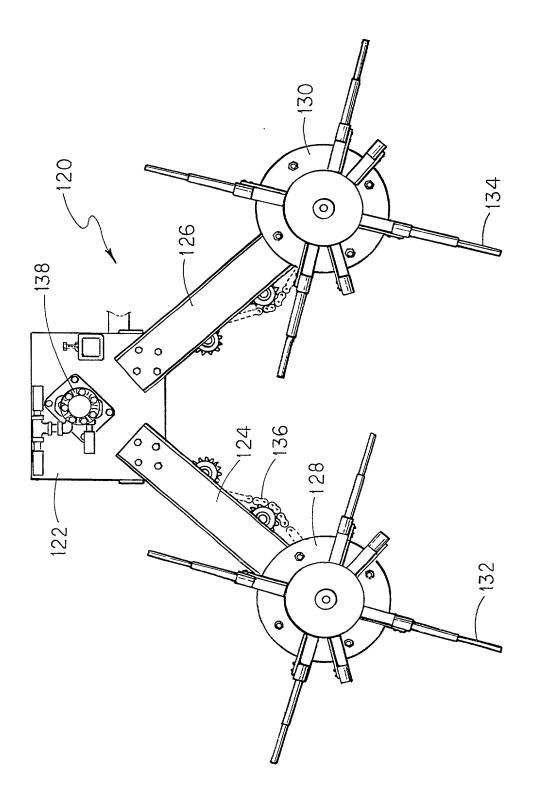


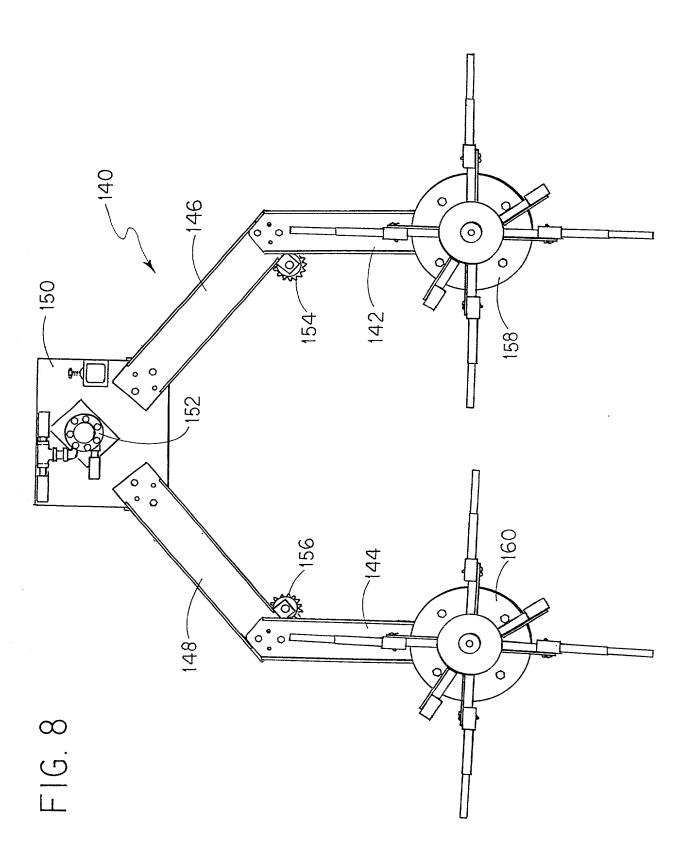
FIG. 5

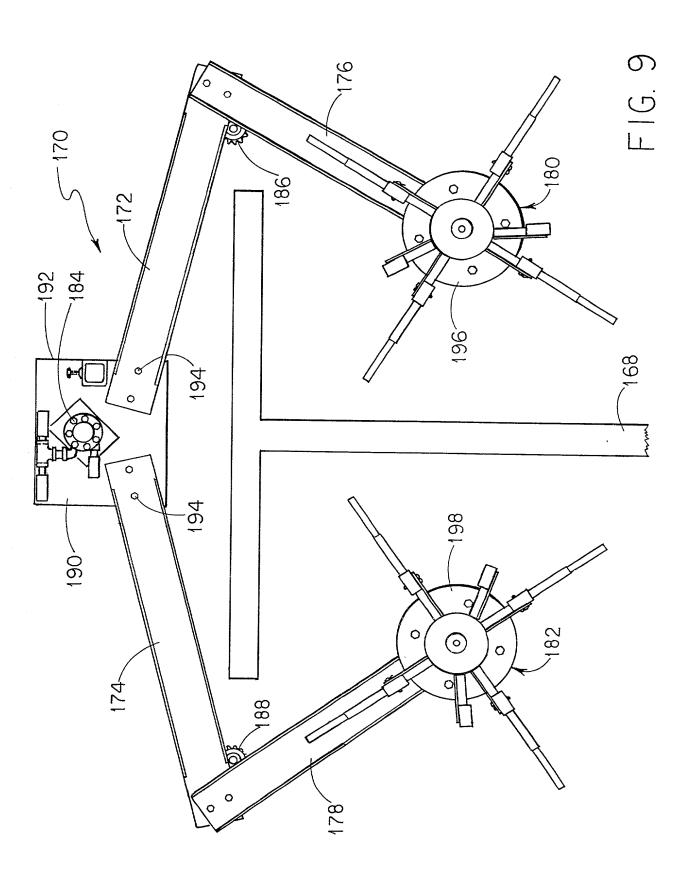


F16. 6



F16. 7





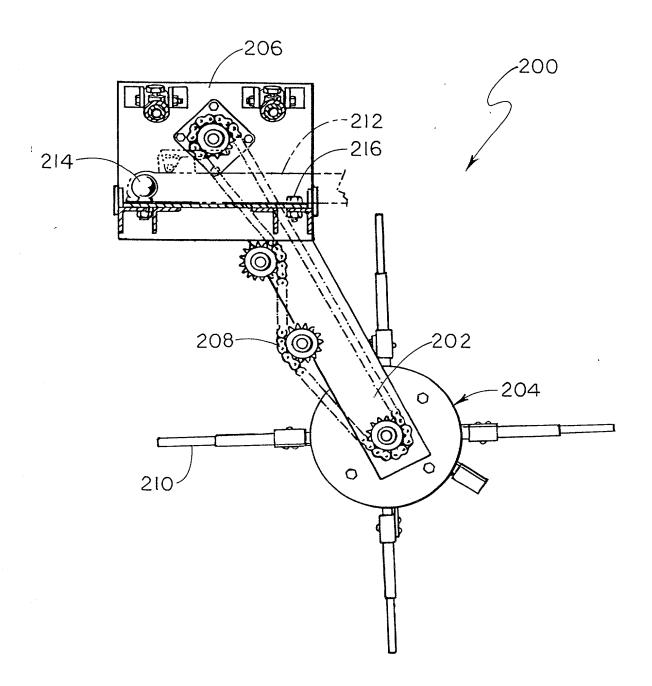


FIG. 10

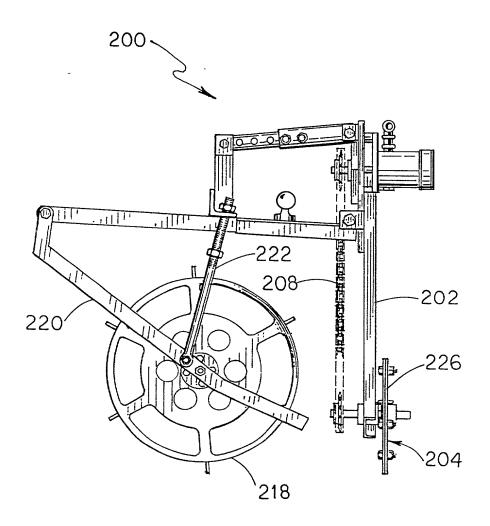


FIG. 11

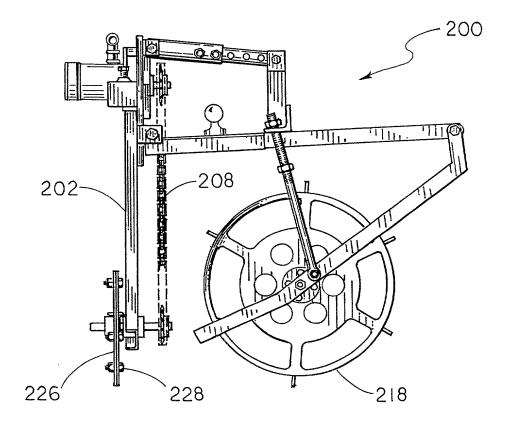
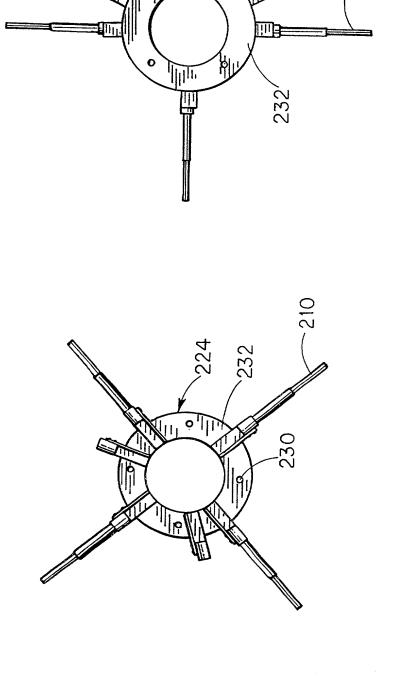
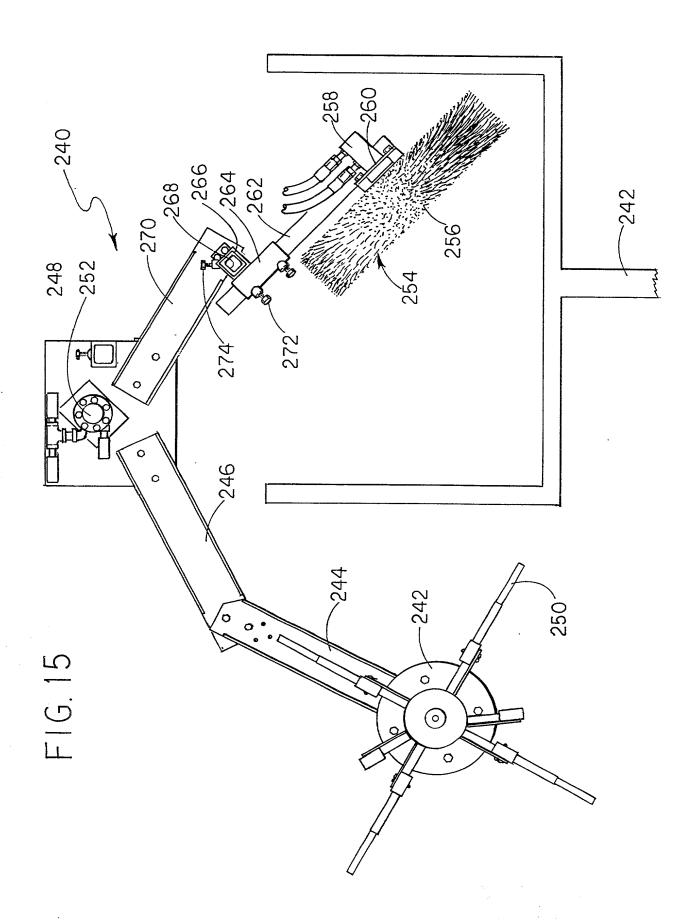


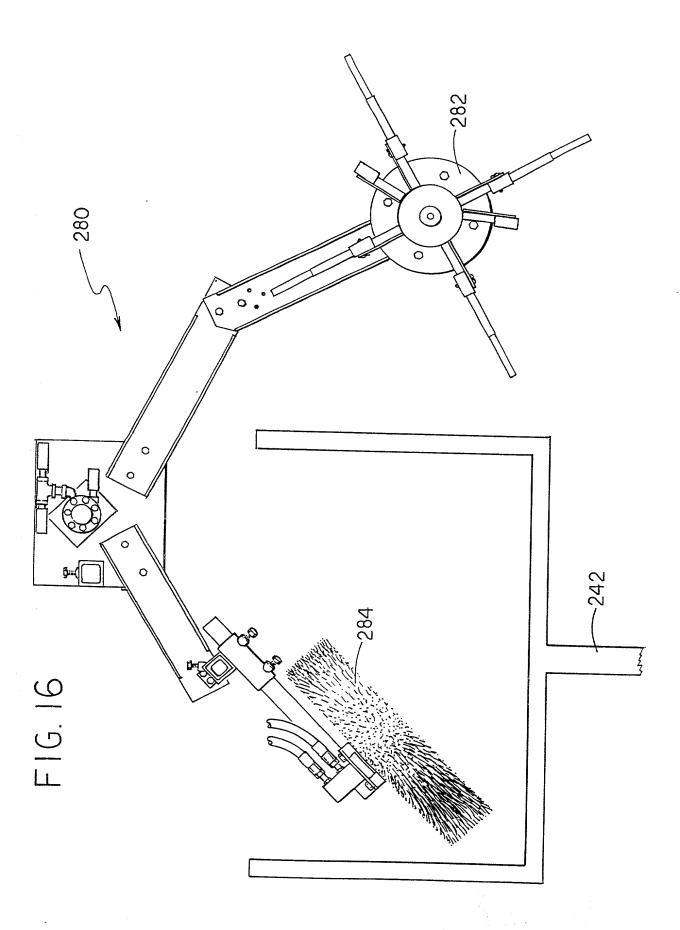
FIG. 12



F16.14

F1G. 13





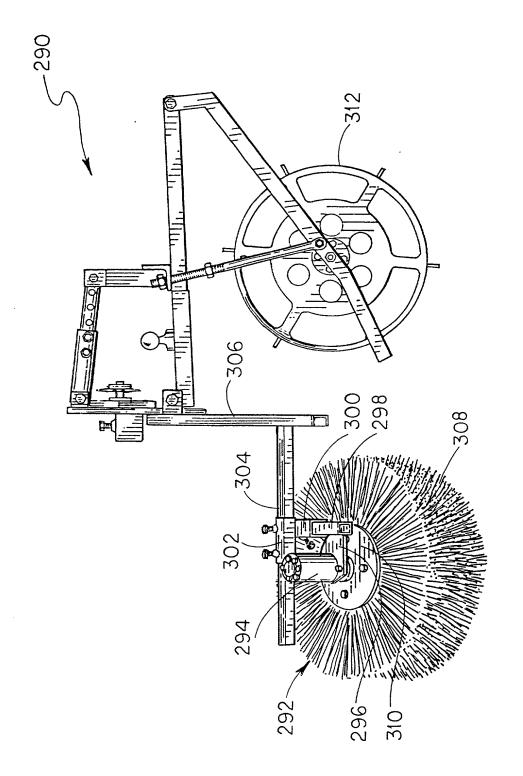


FIG. 17

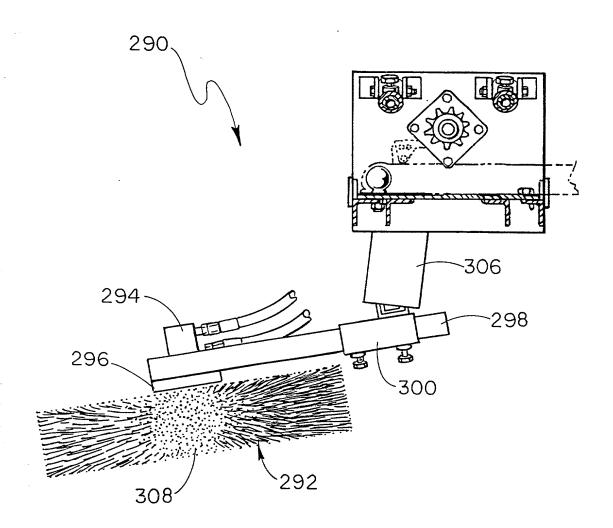
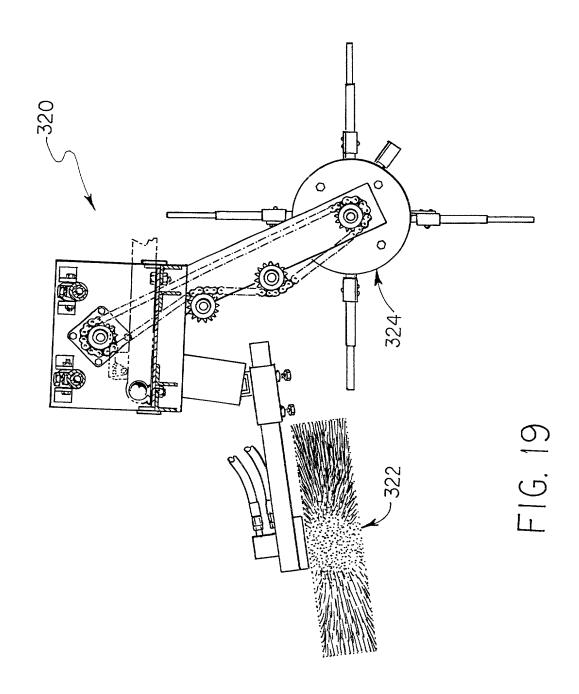


FIG. 18



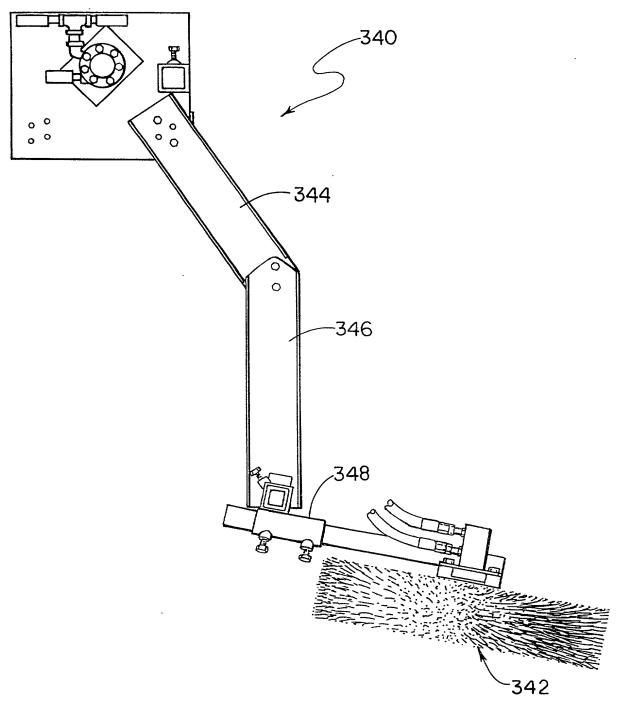


FIG. 20

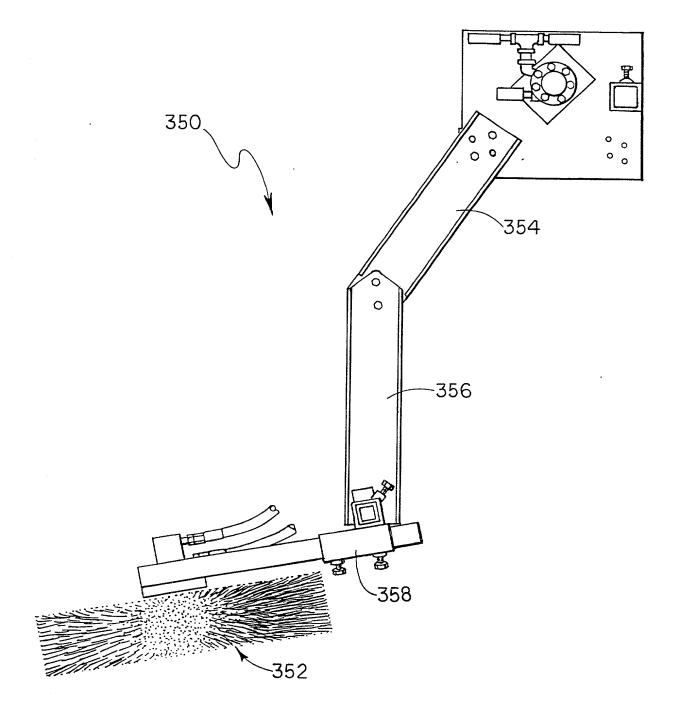


FIG. 21

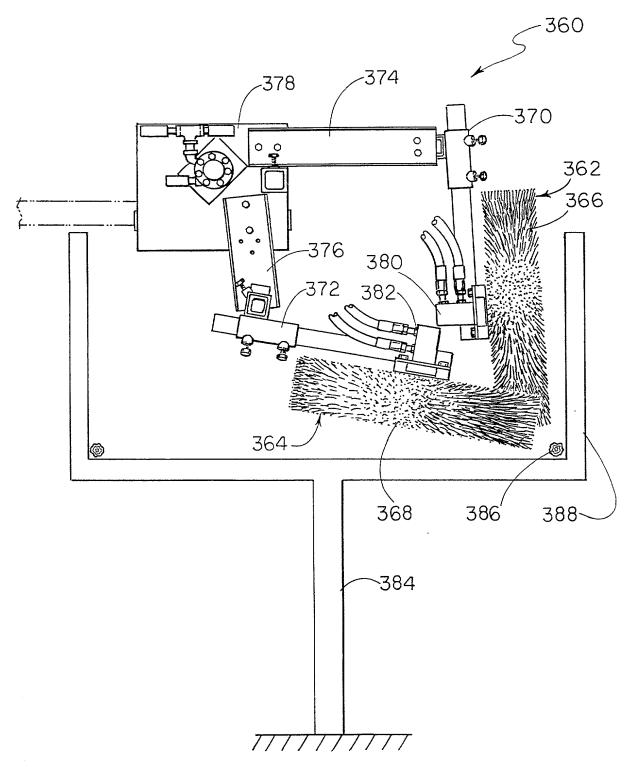


FIG. 22

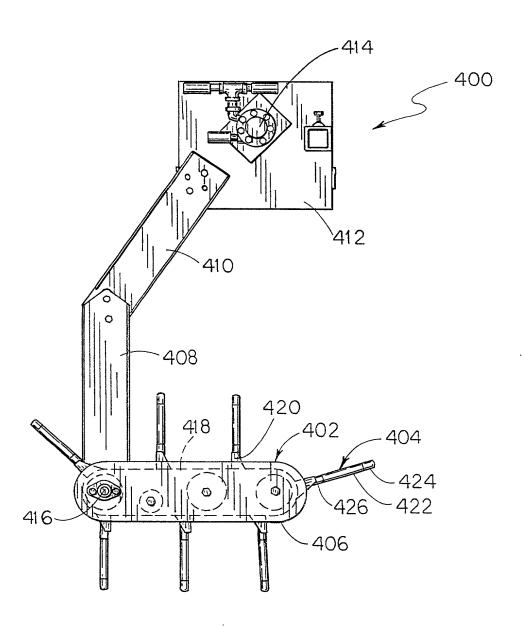
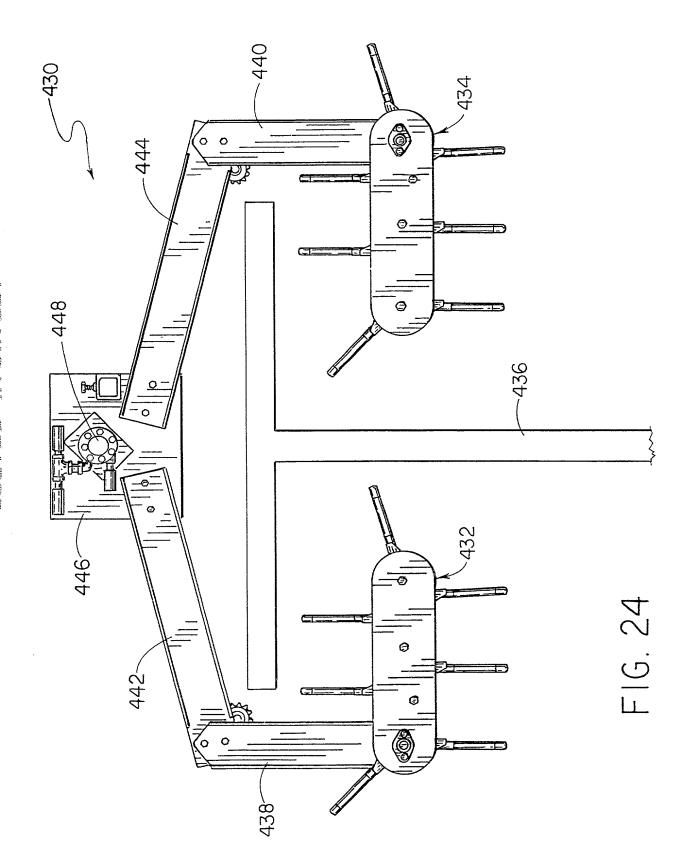
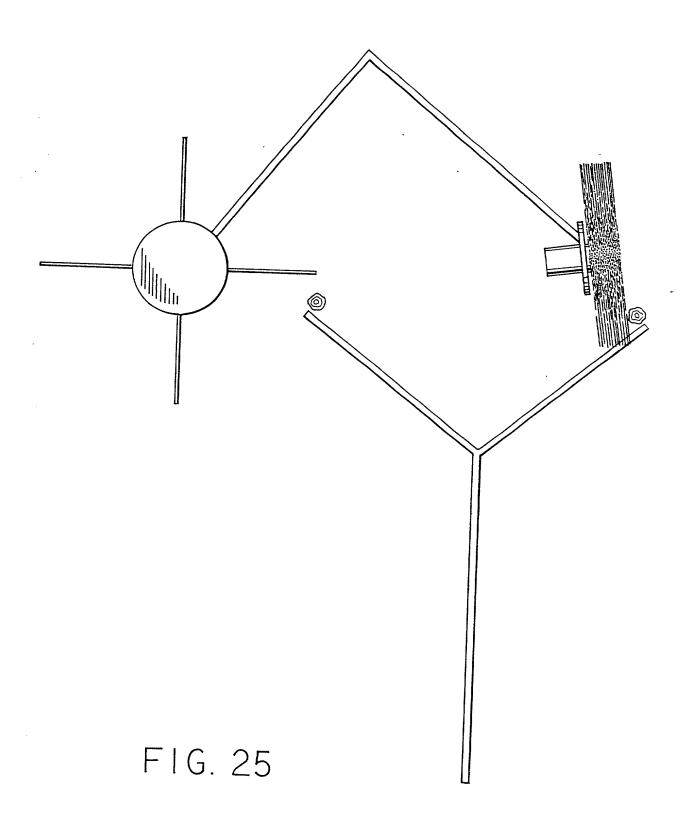
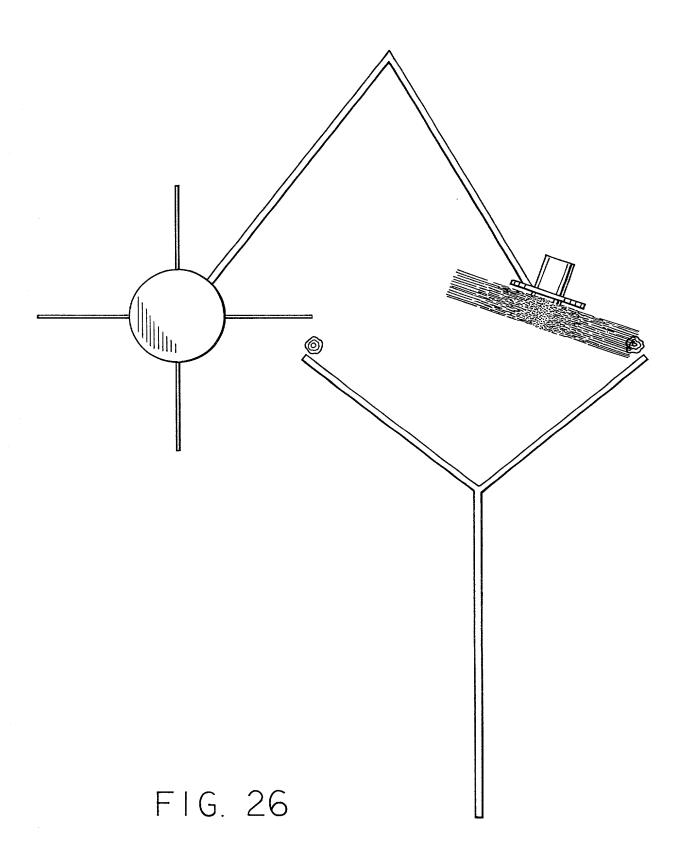
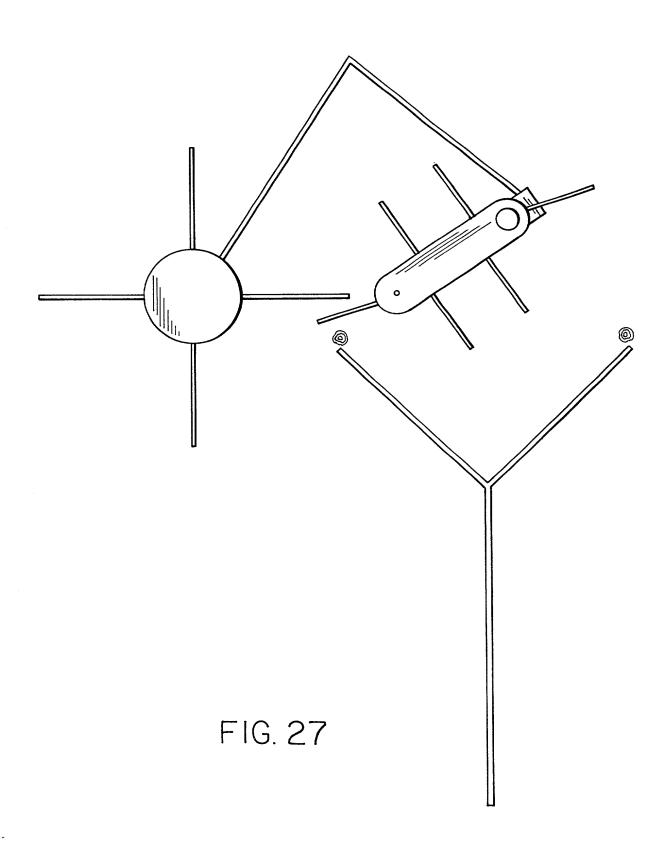


FIG. 23









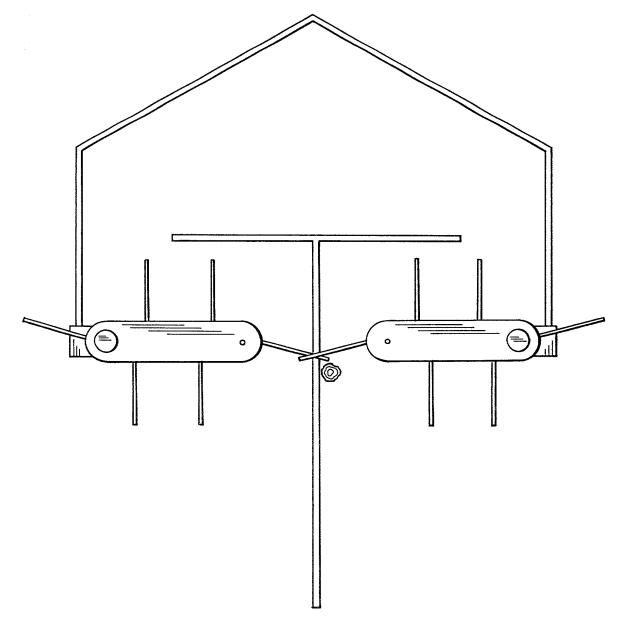
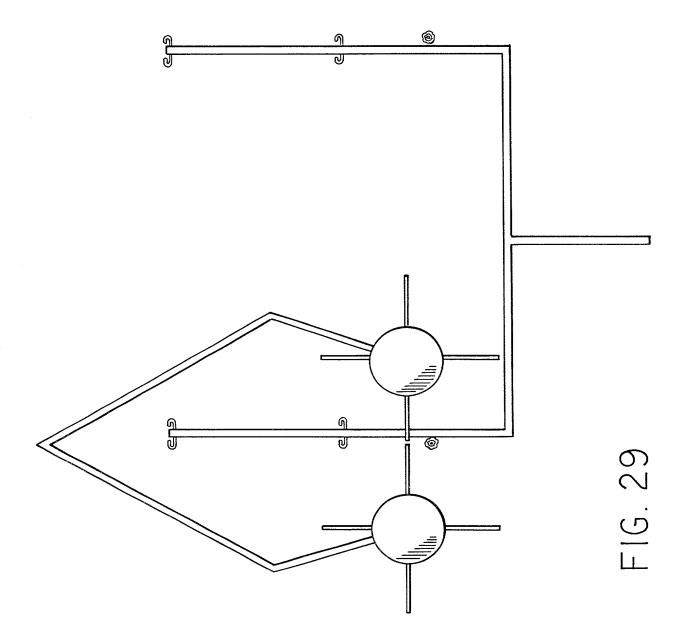


FIG. 28



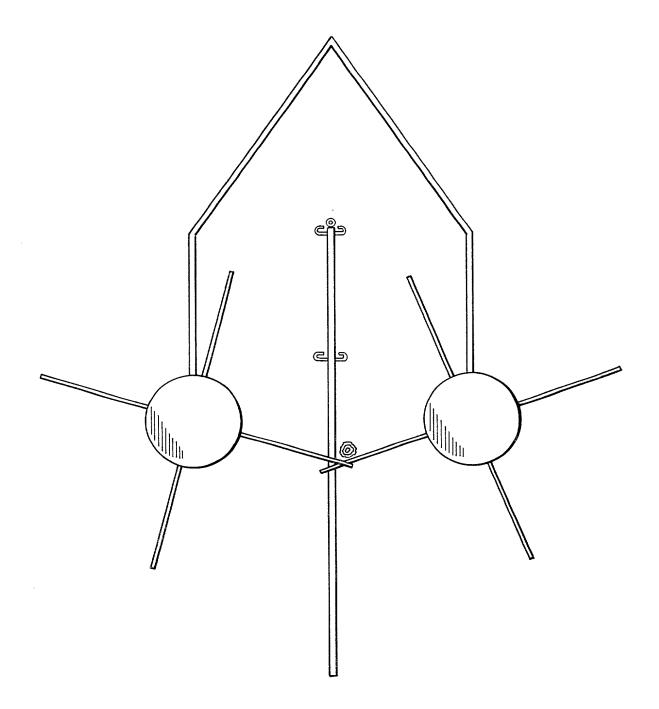


FIG. 30

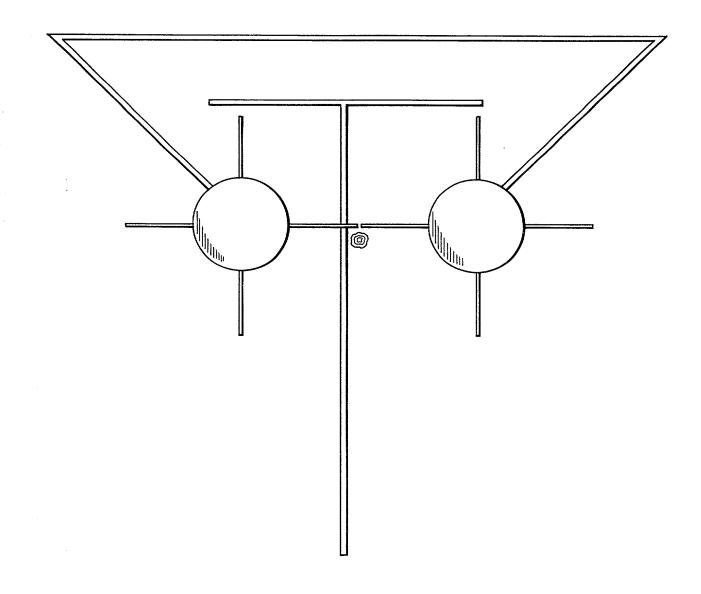
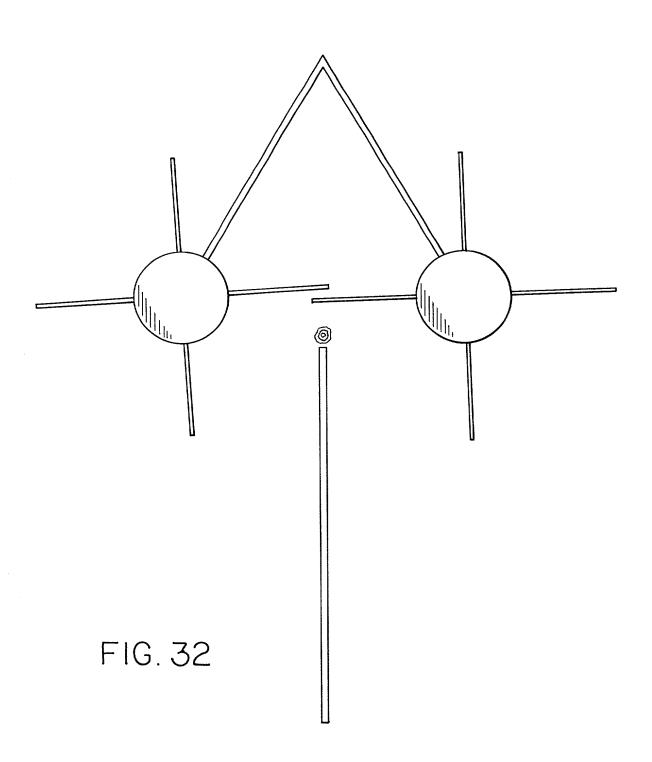
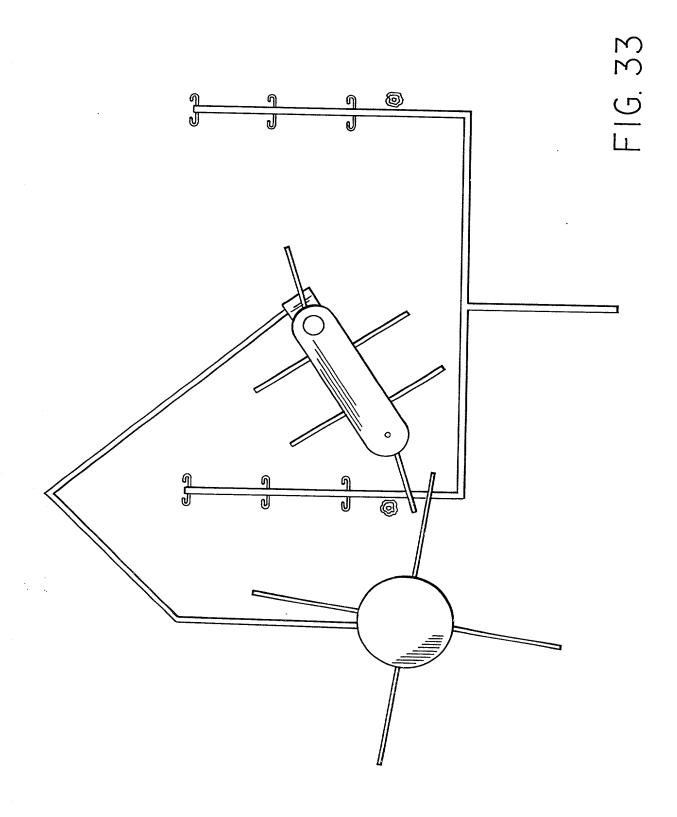


FIG. 31





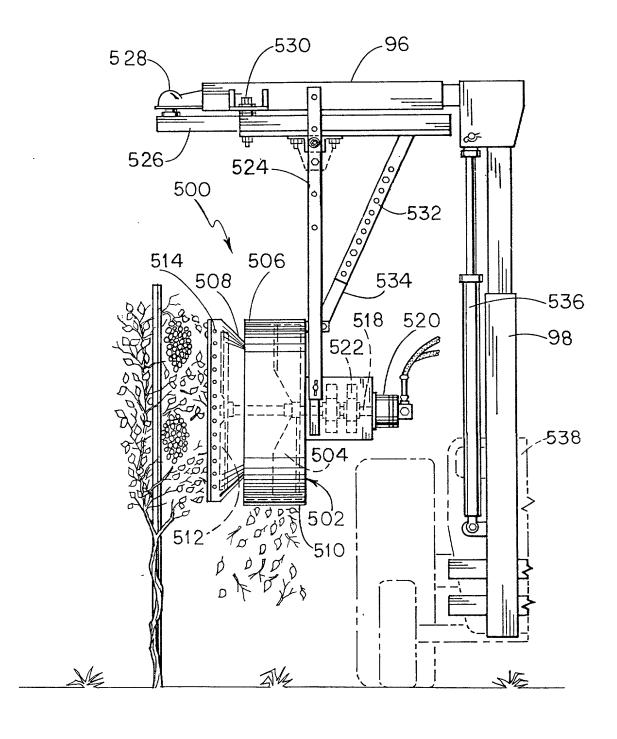


FIG. 34

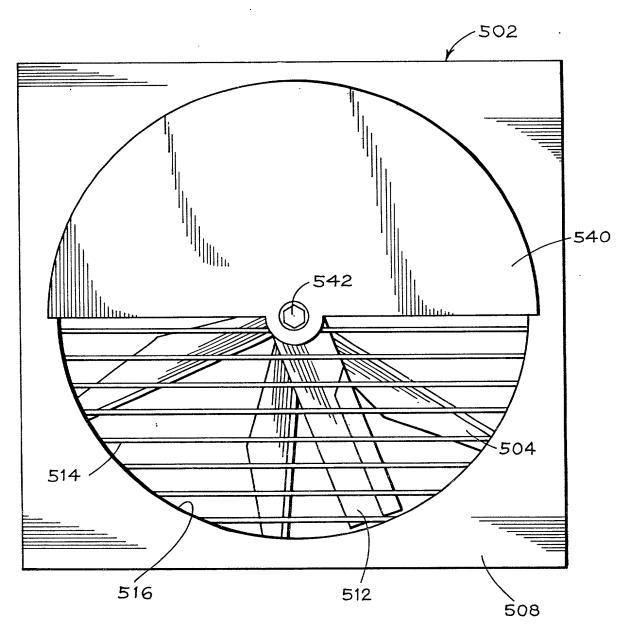


FIG. 35

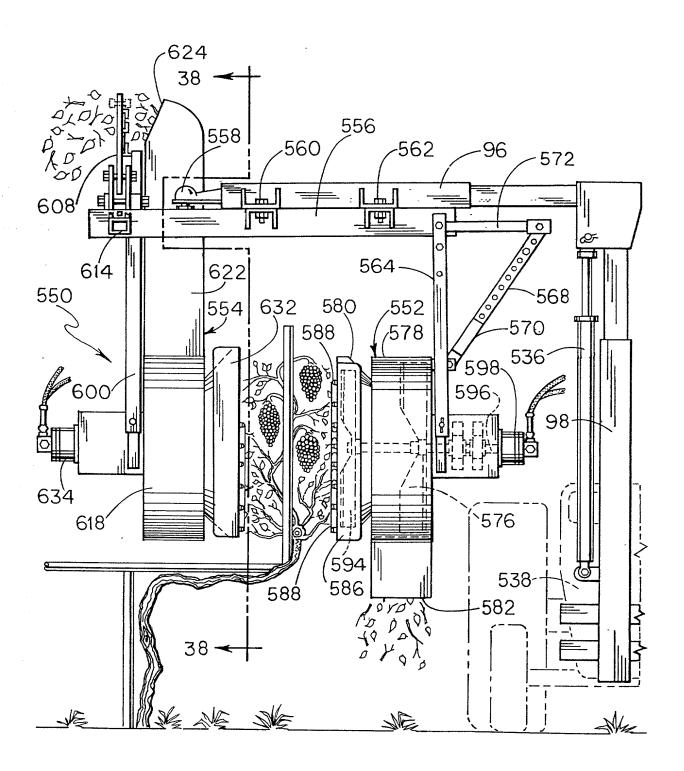
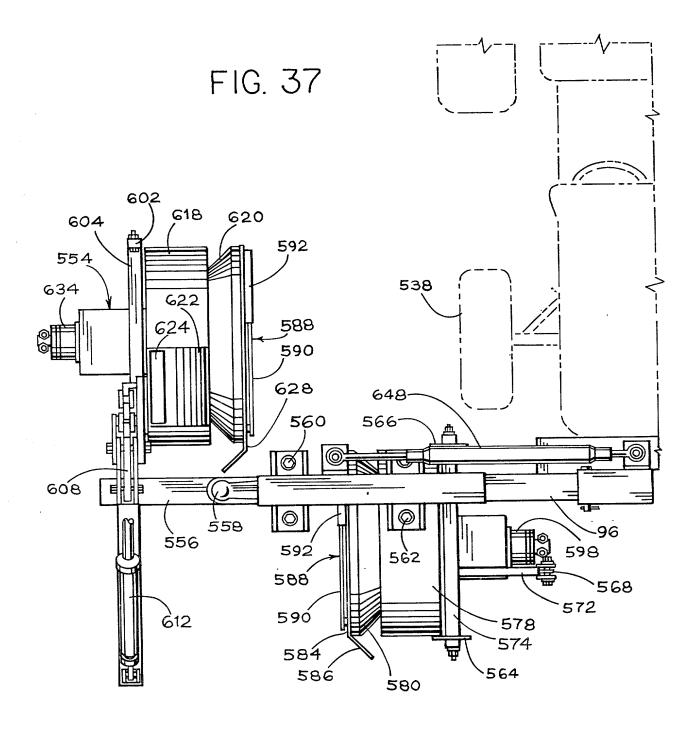
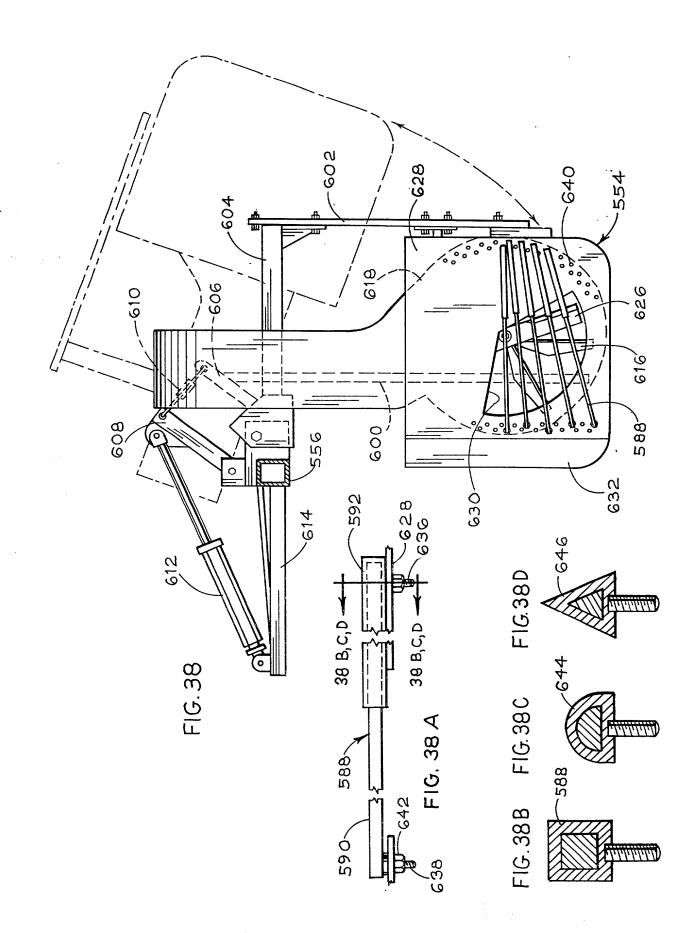
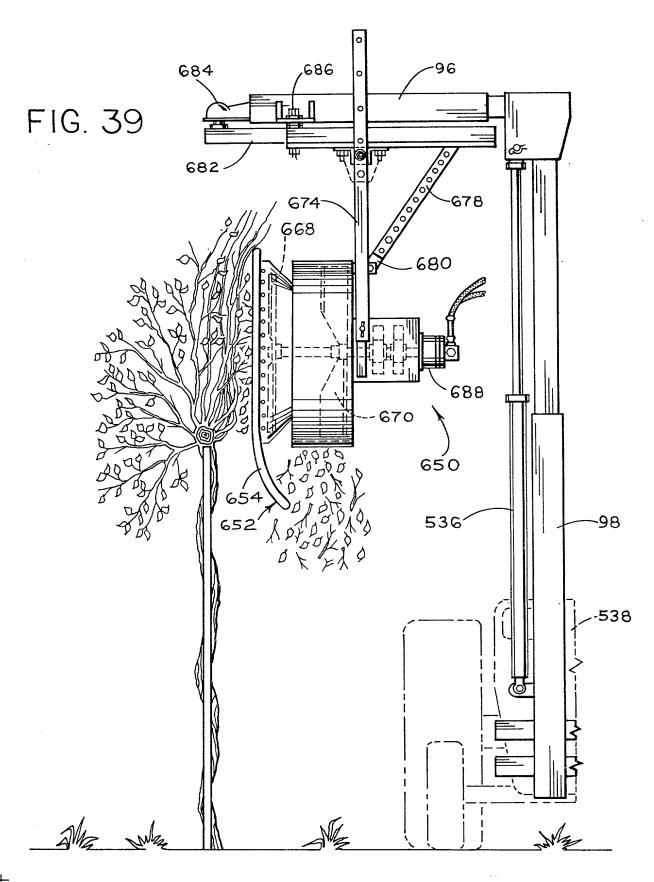
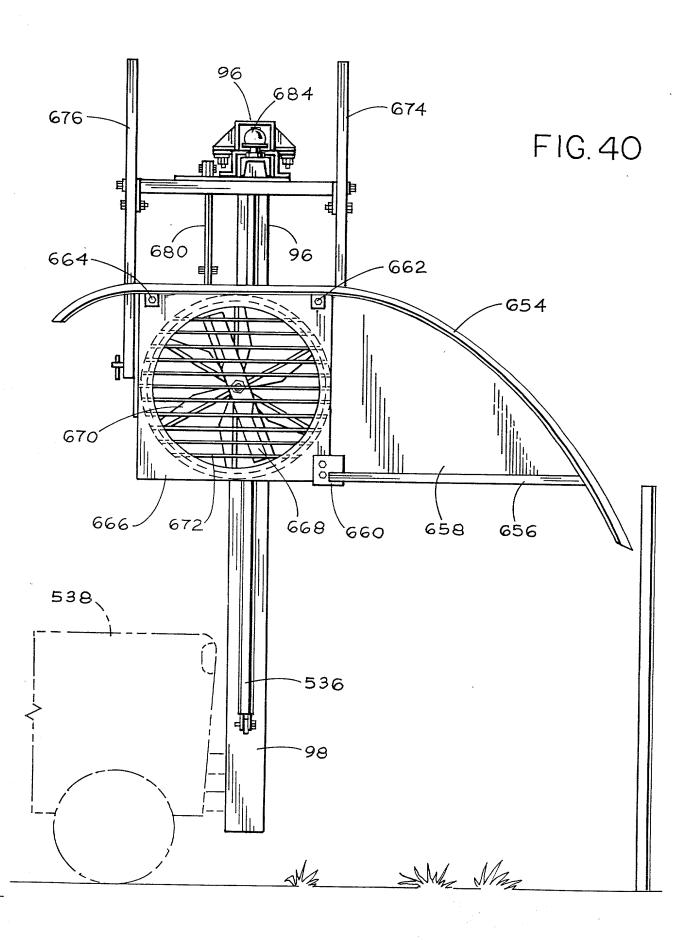


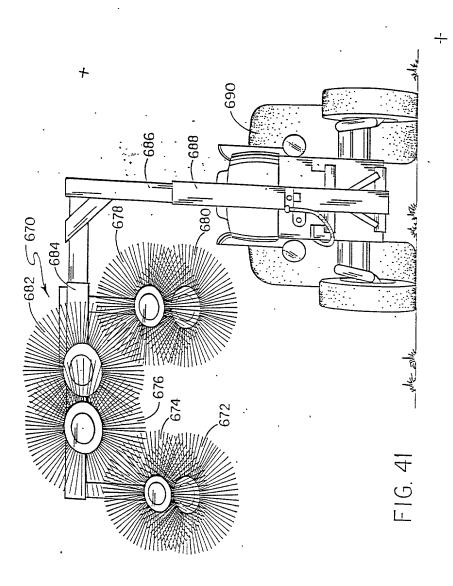
FIG. 36











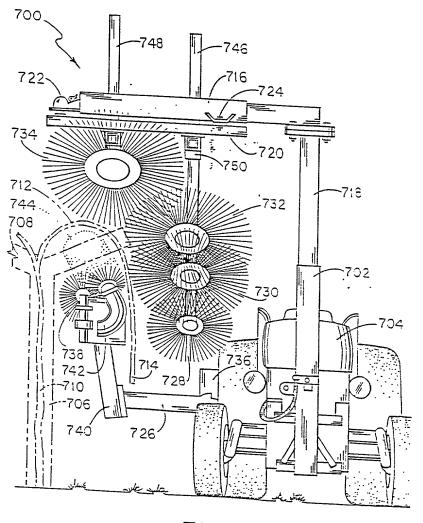


FIG. 42

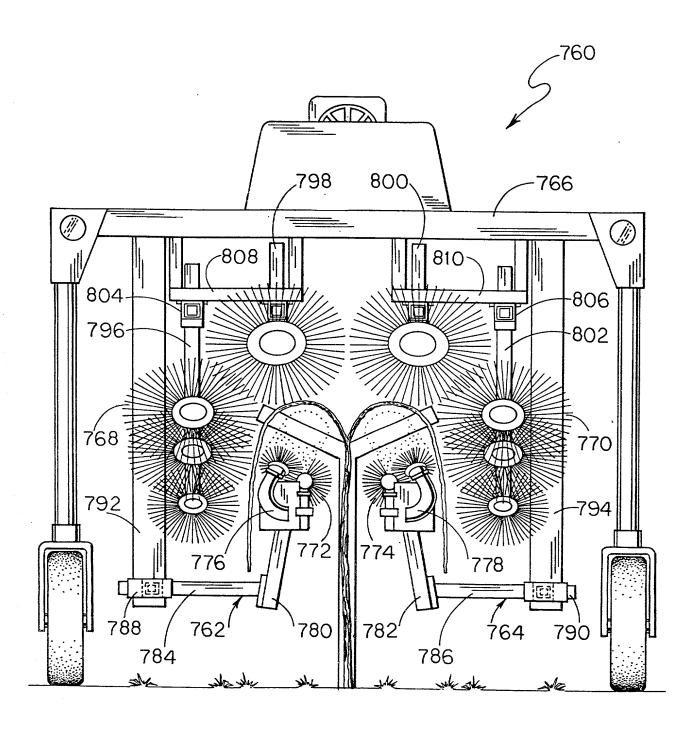


FIG. 42A

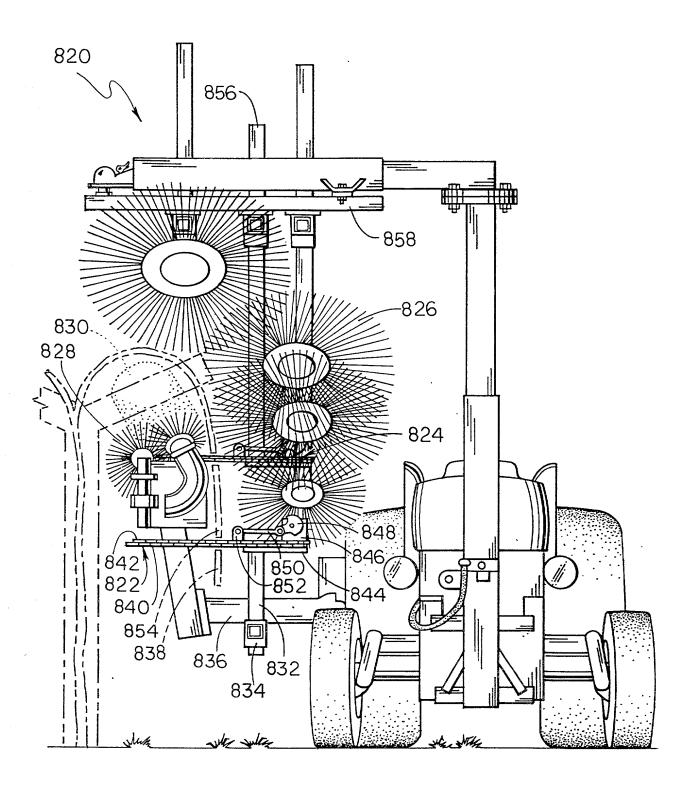


FIG. 43

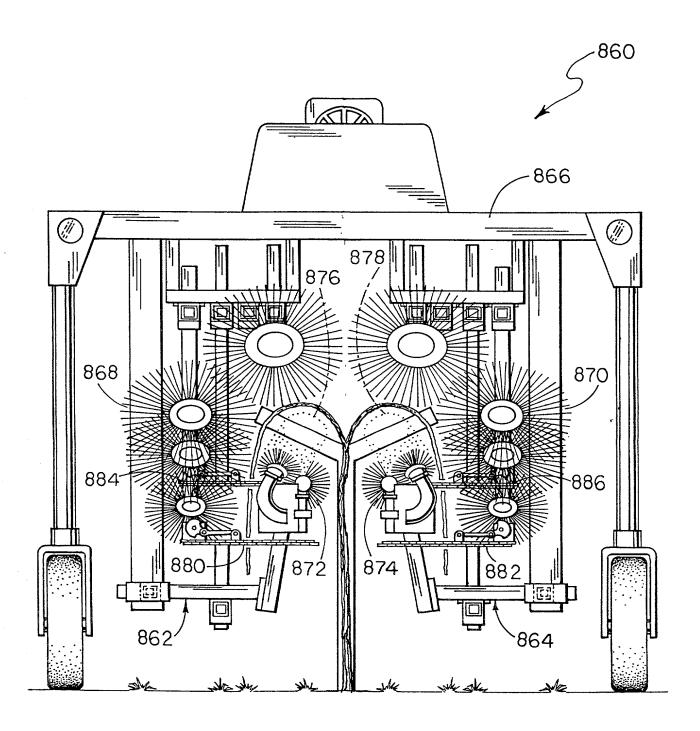
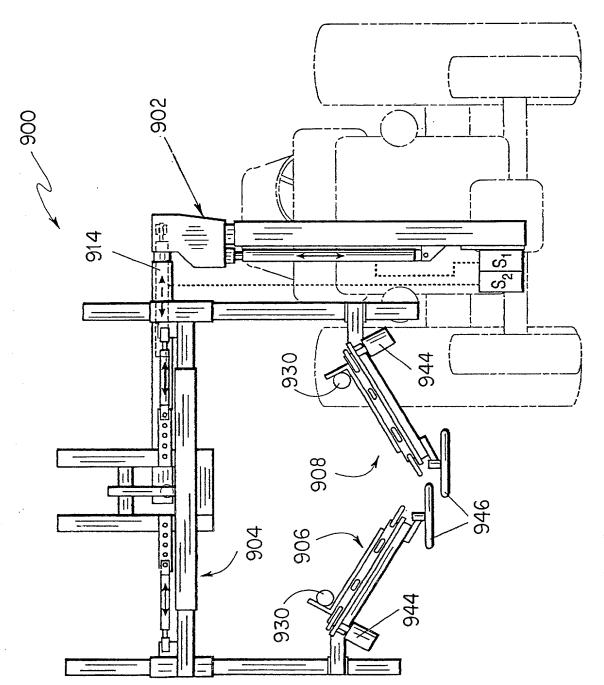
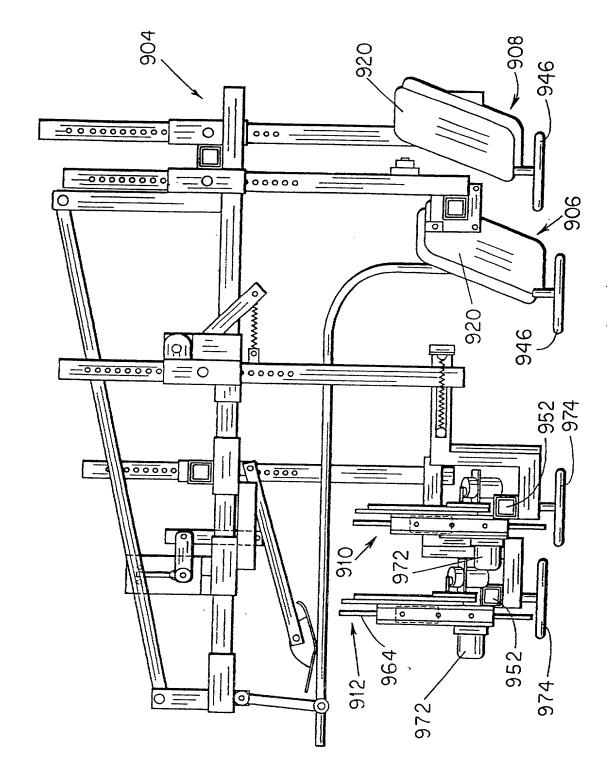


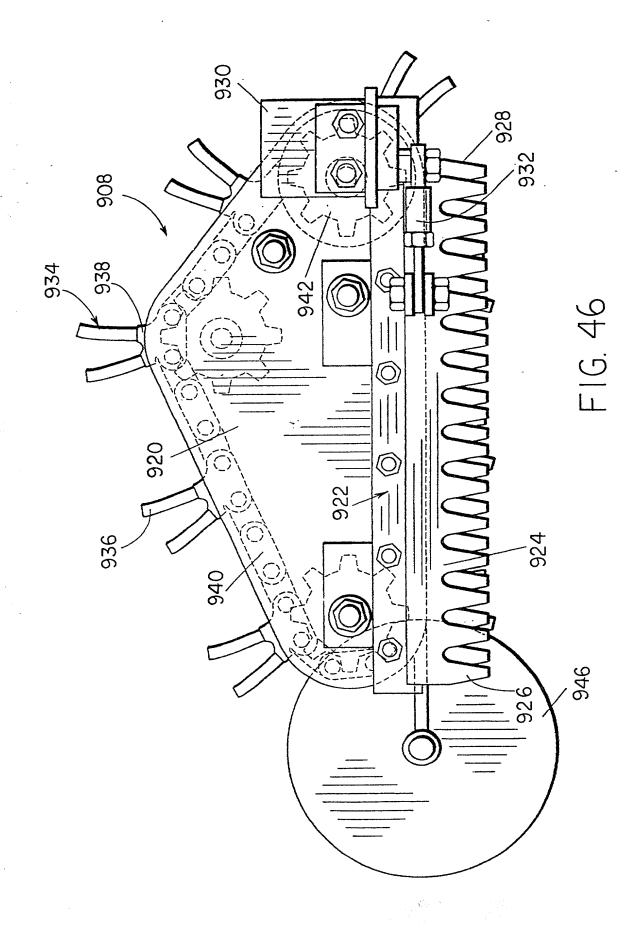
FIG. 43A

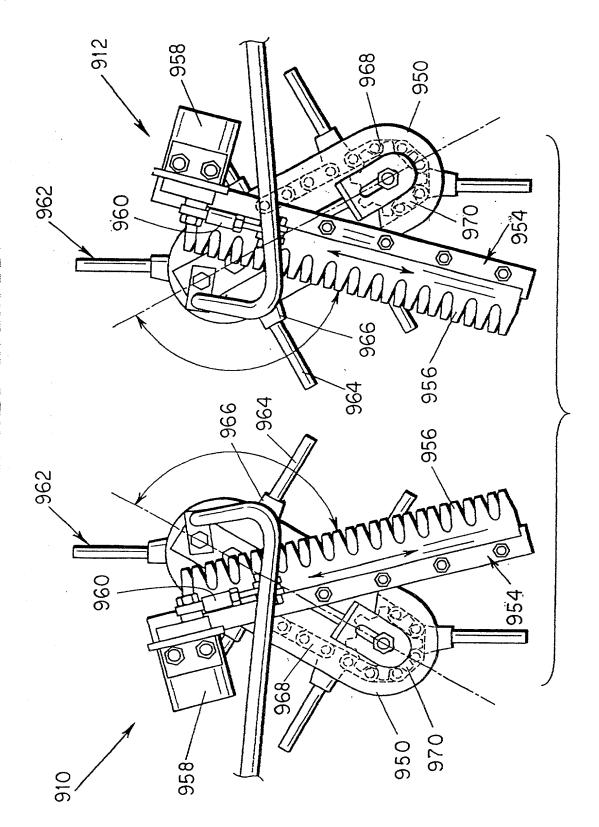


F16.44

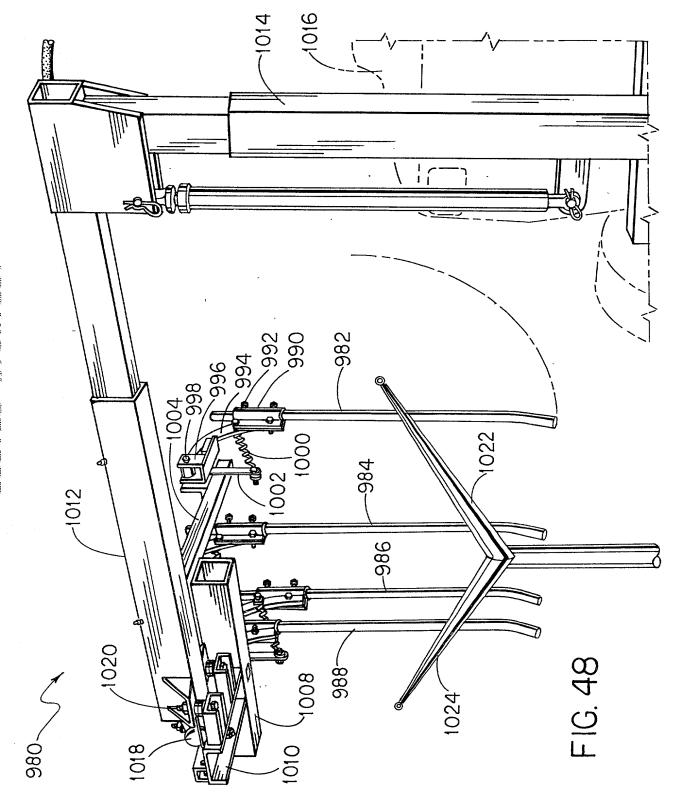
F16, 45

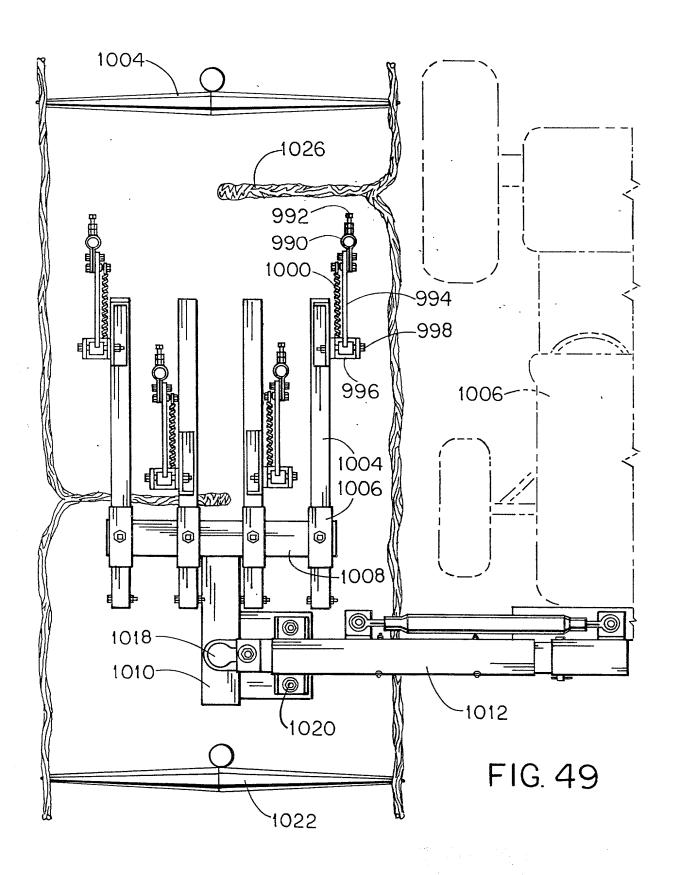


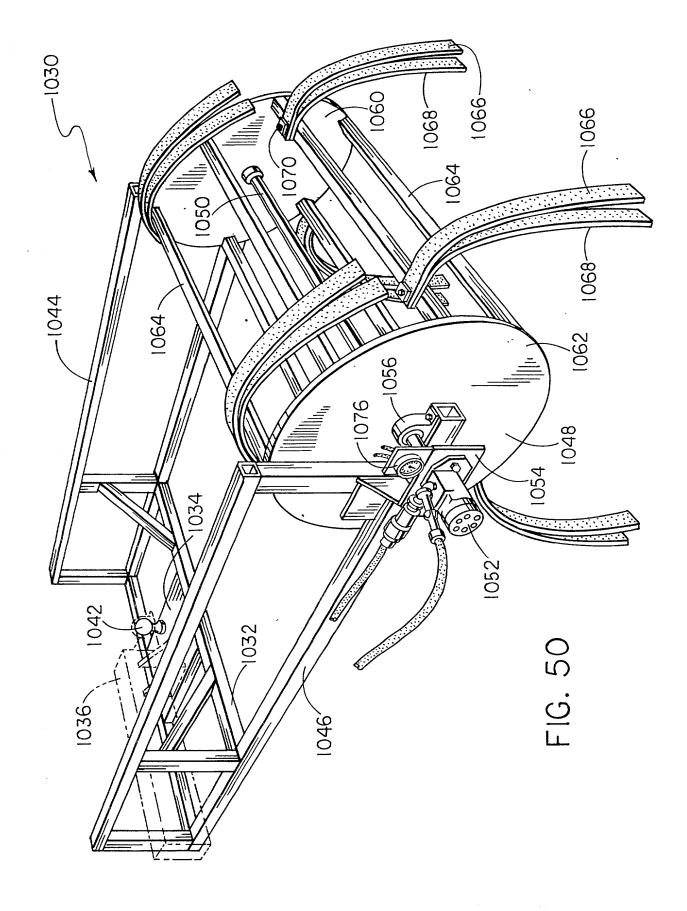


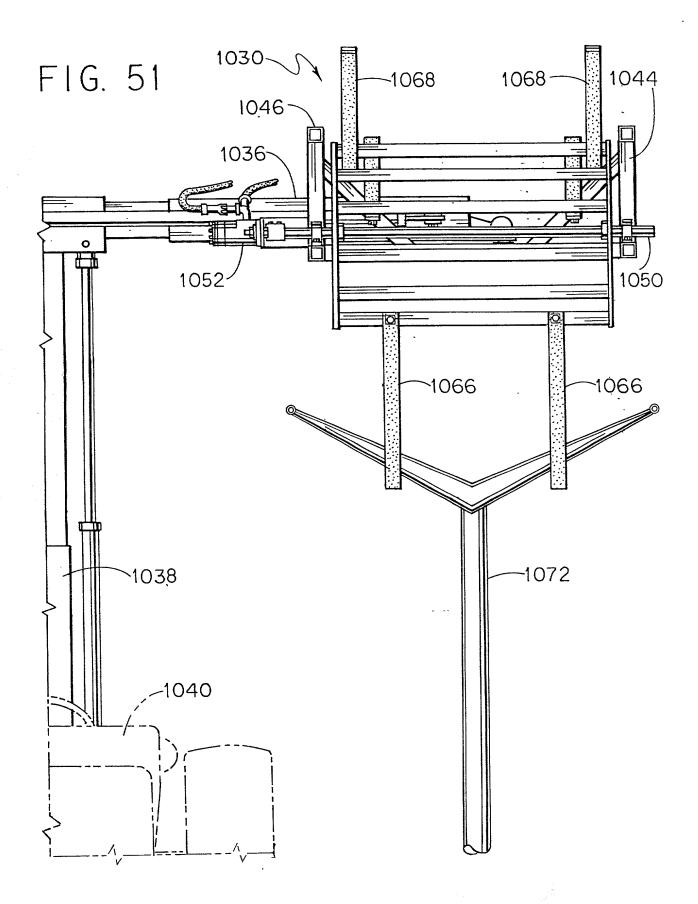


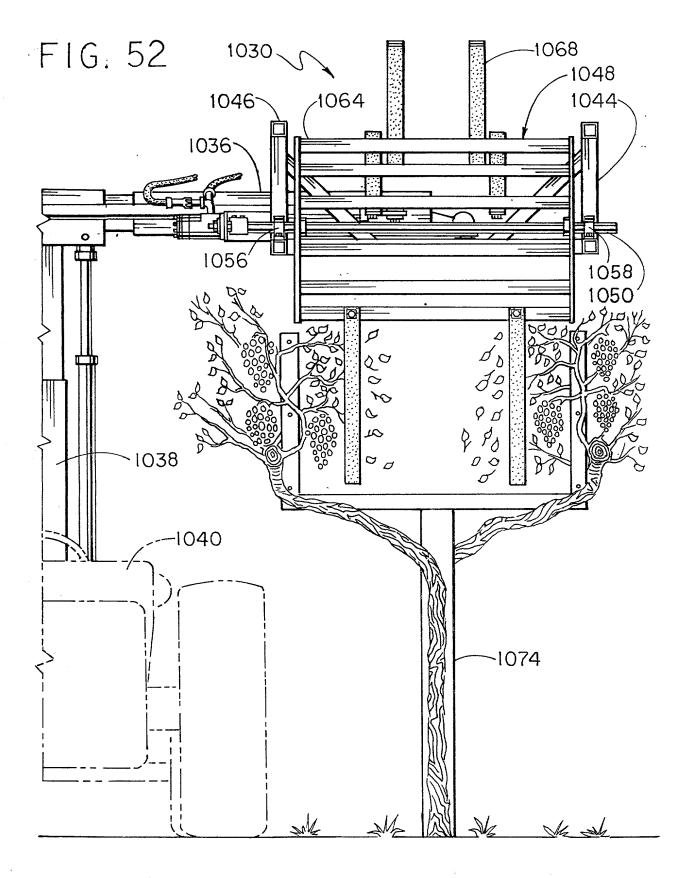
F16.47

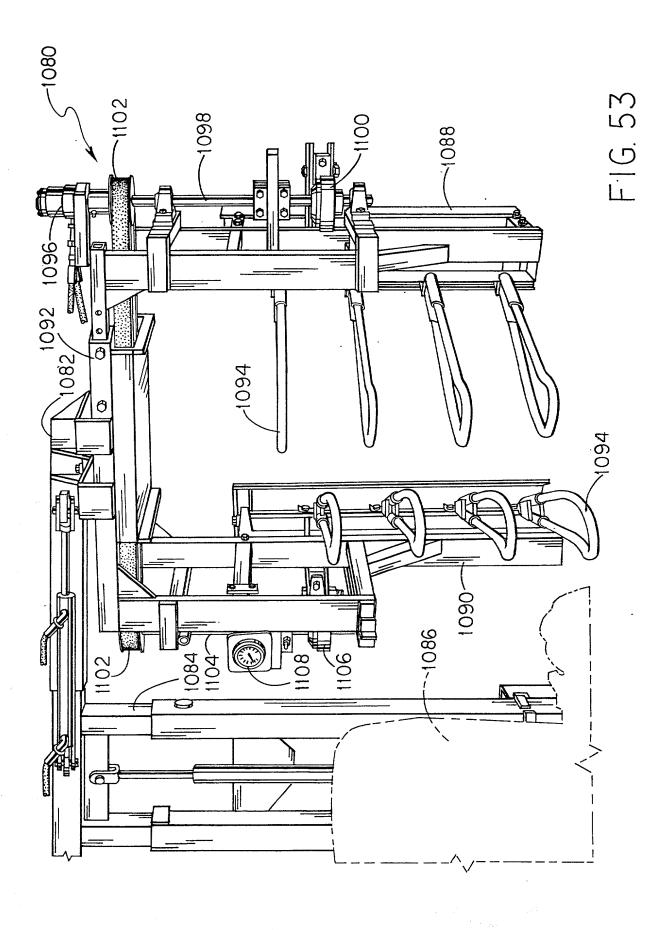


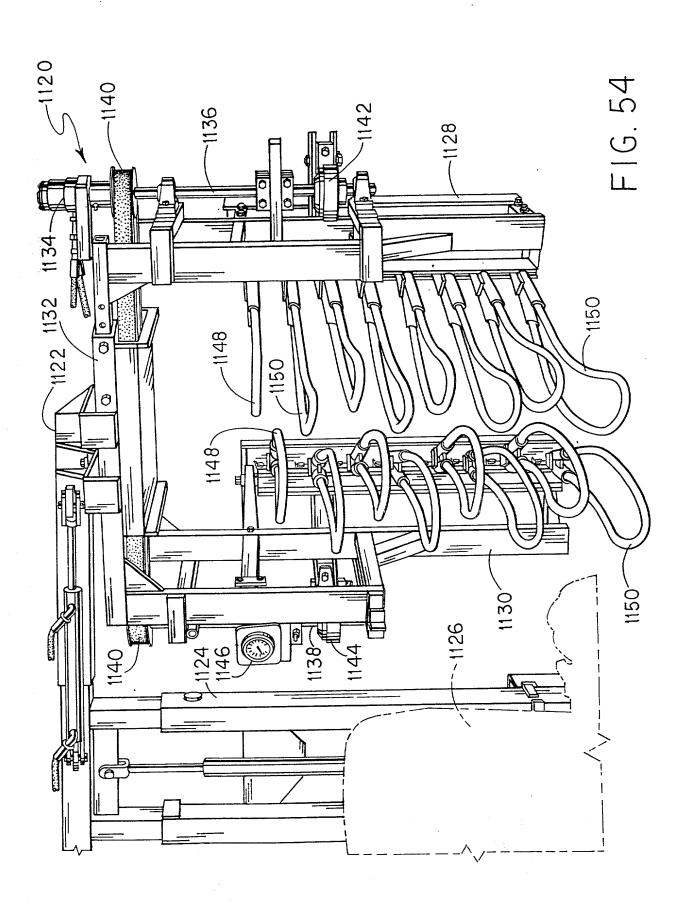












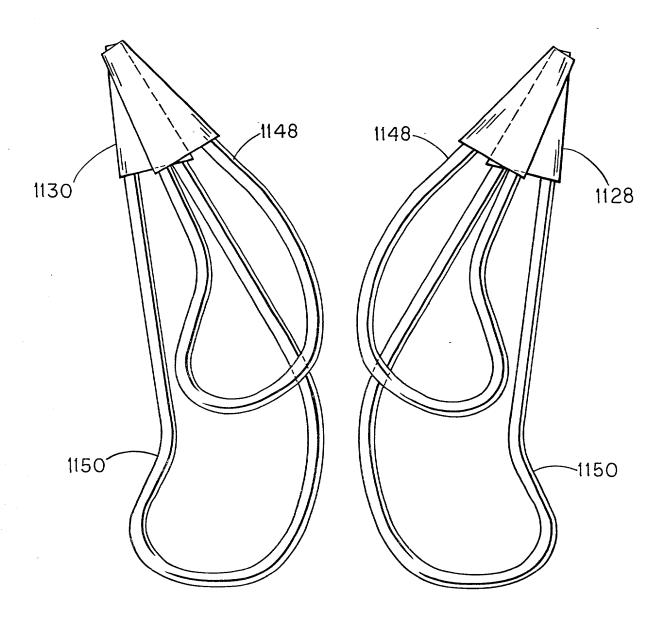
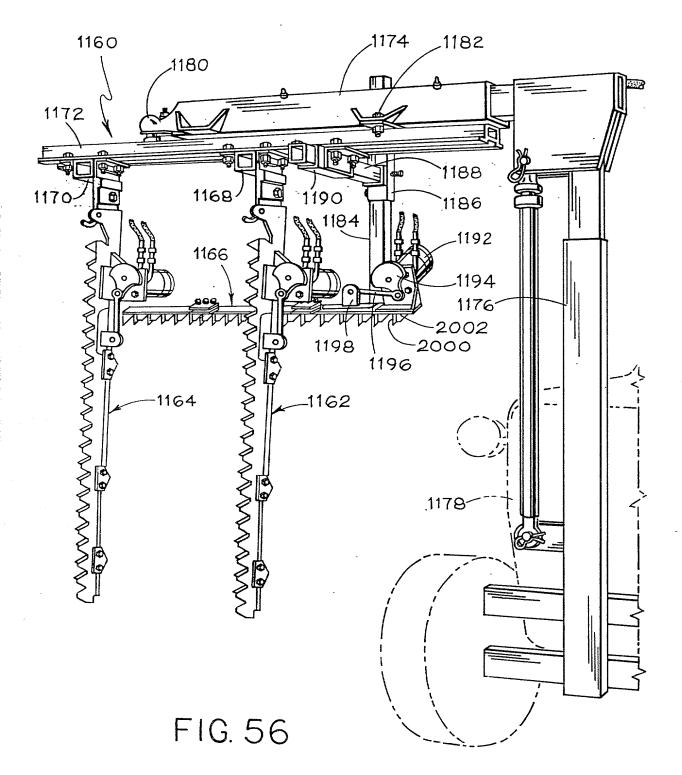
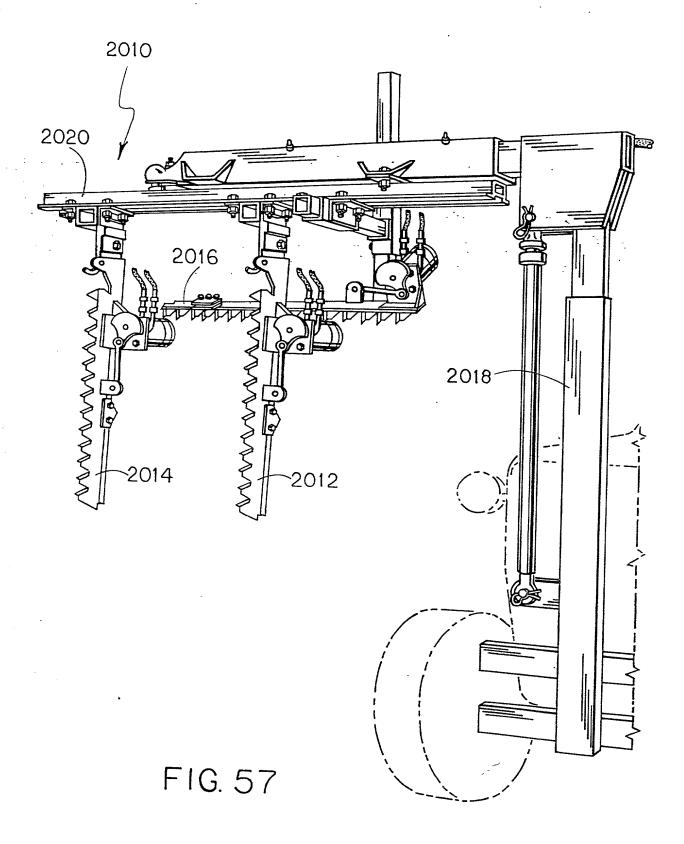
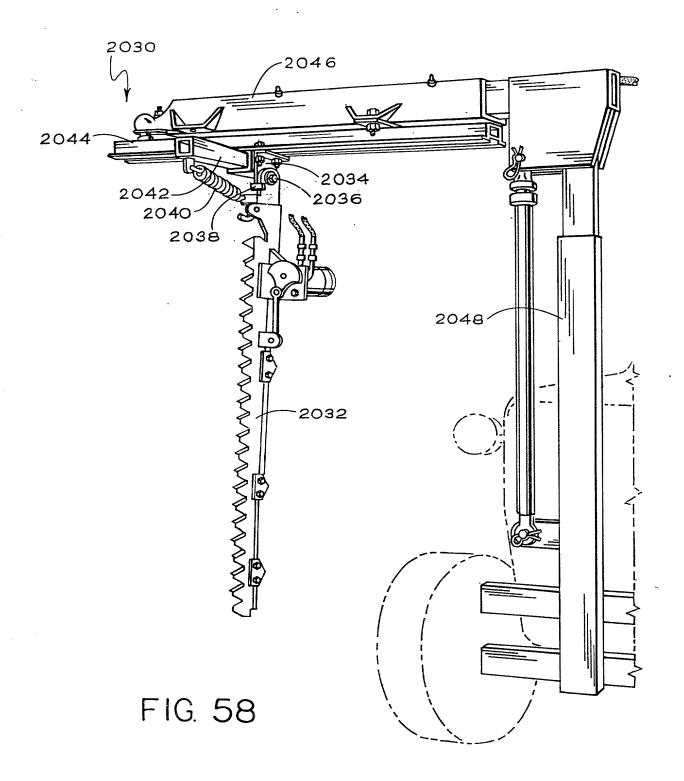
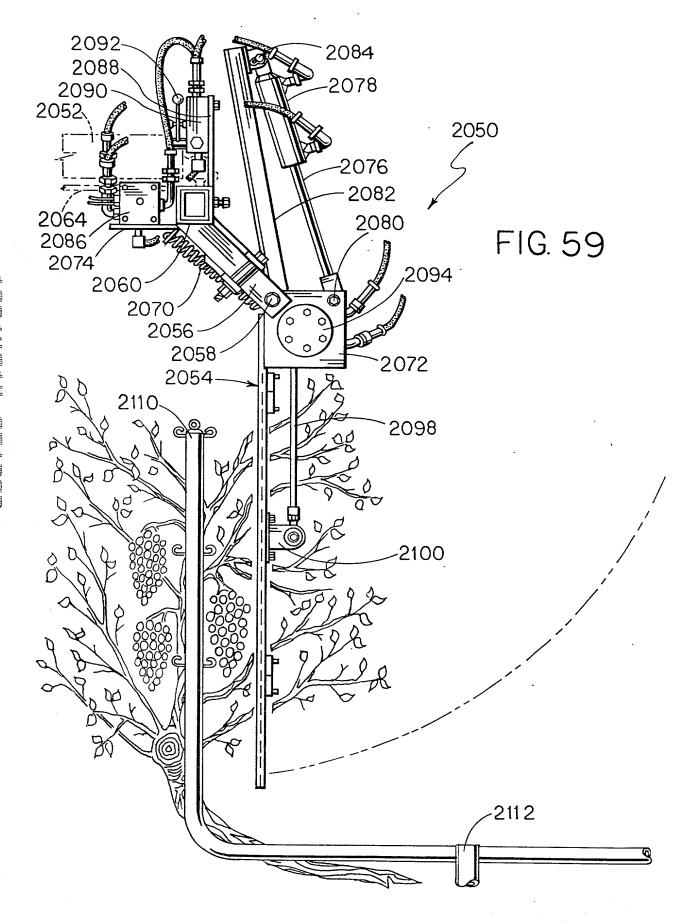


FIG. 55









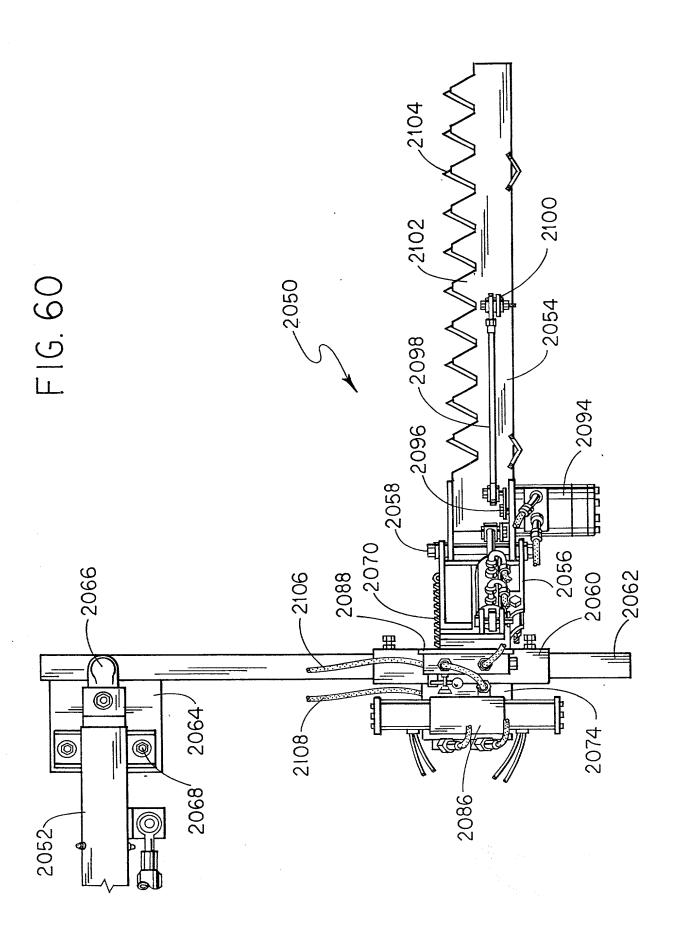
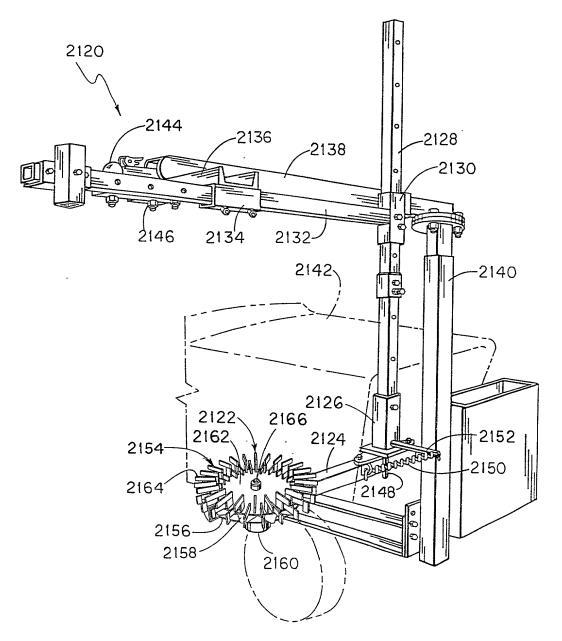


FIG. 61



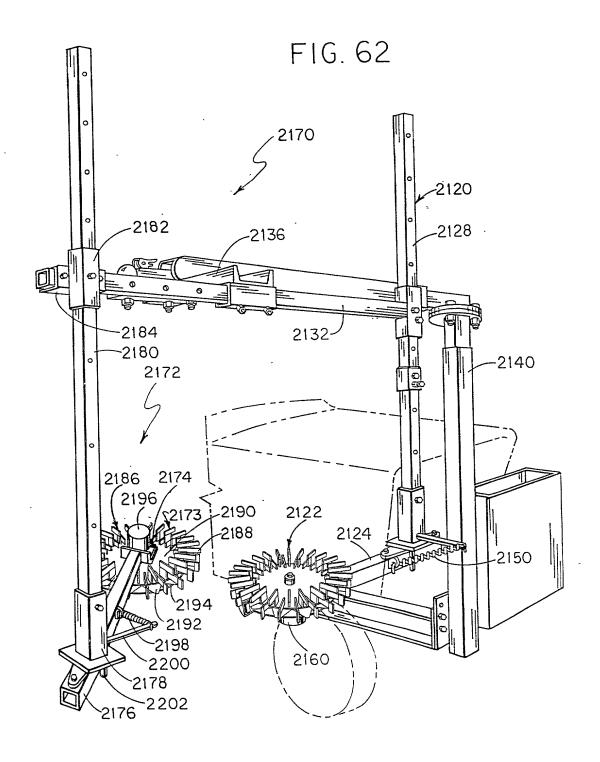
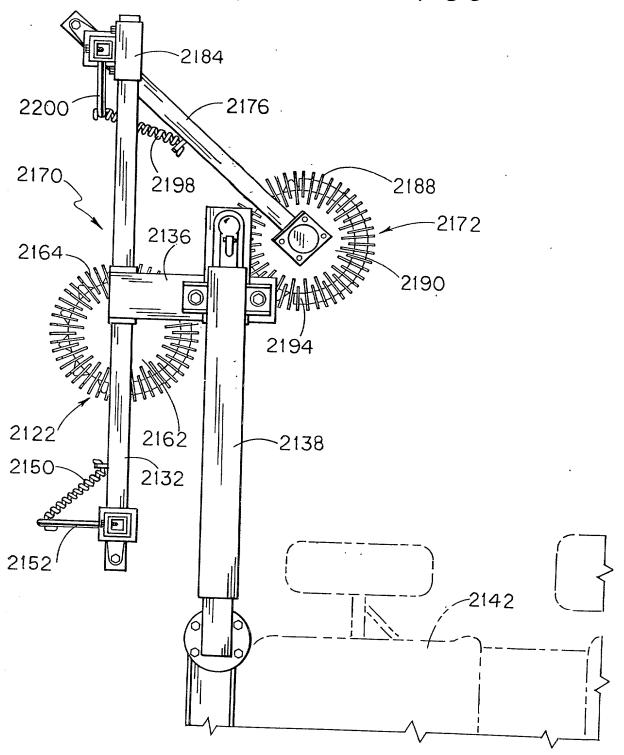
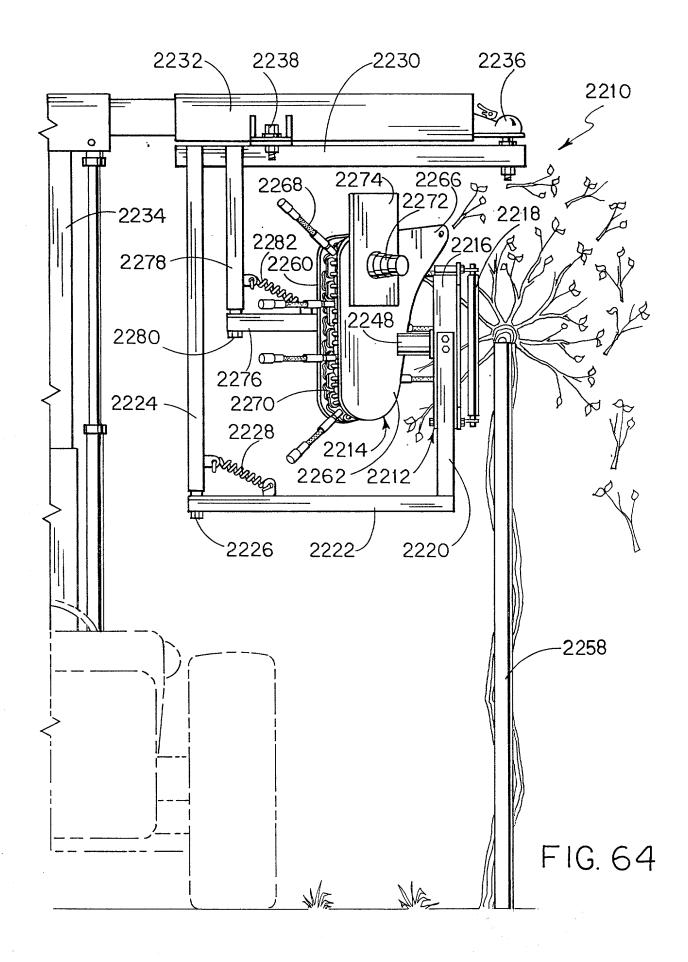
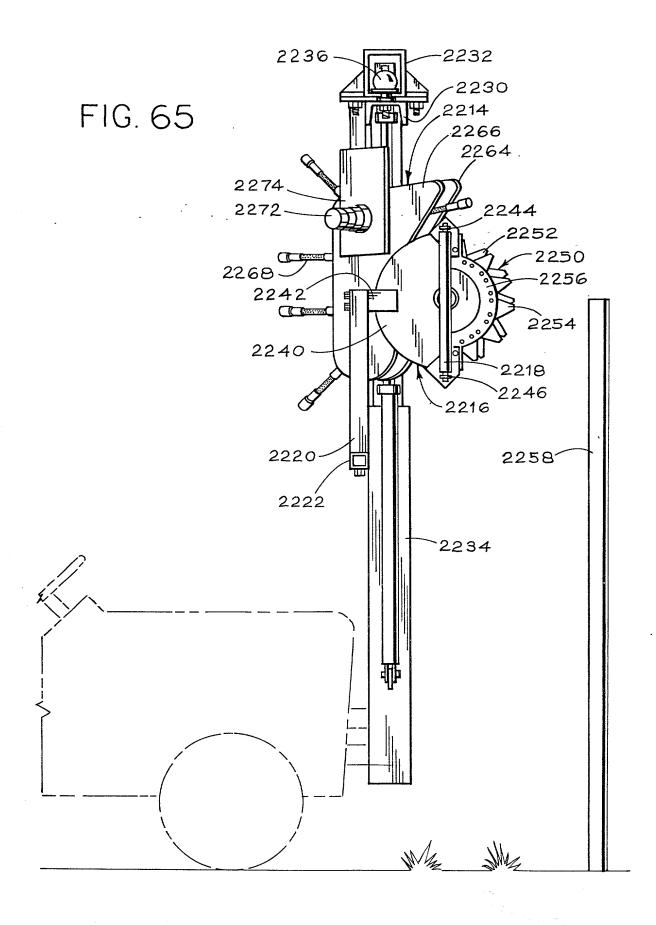
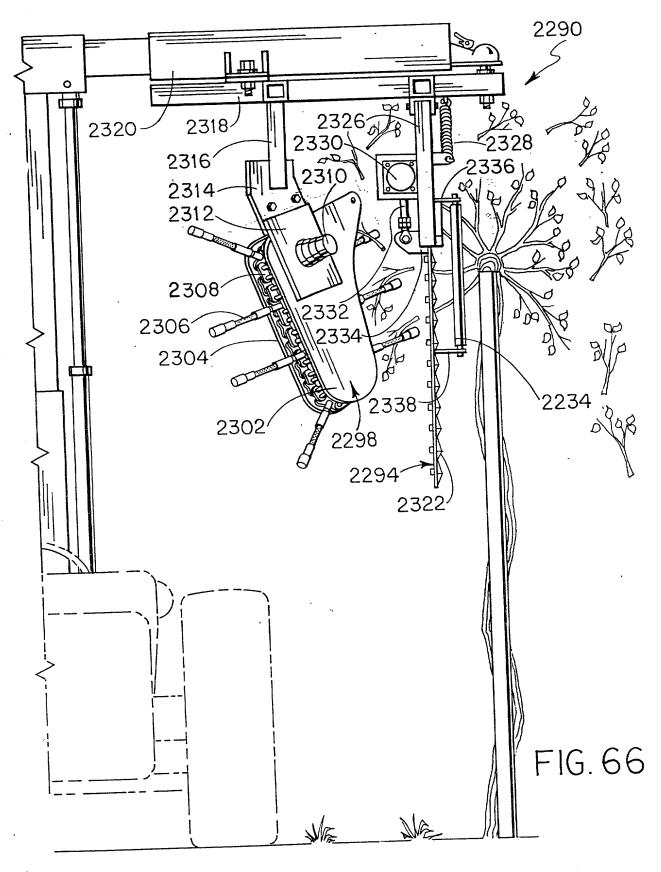


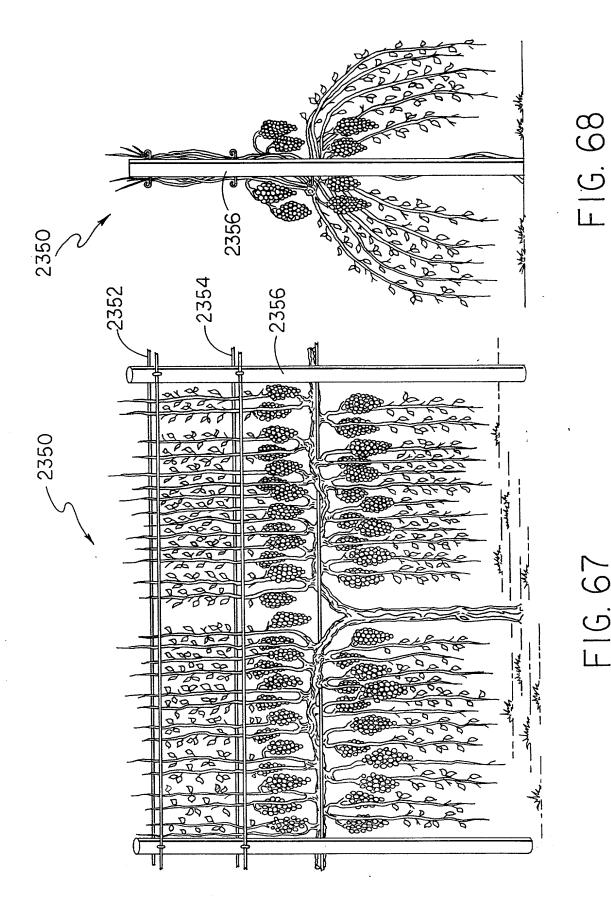
FIG. 63











F16.67

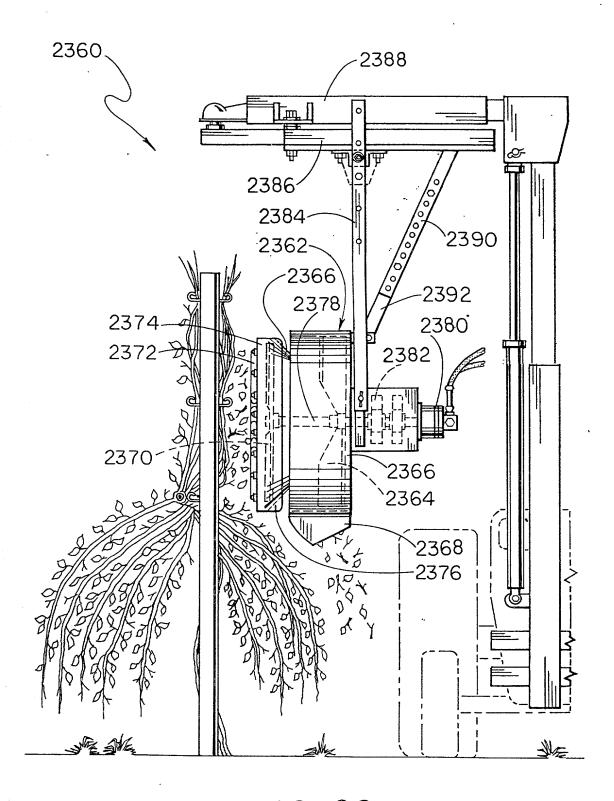


FIG. 69

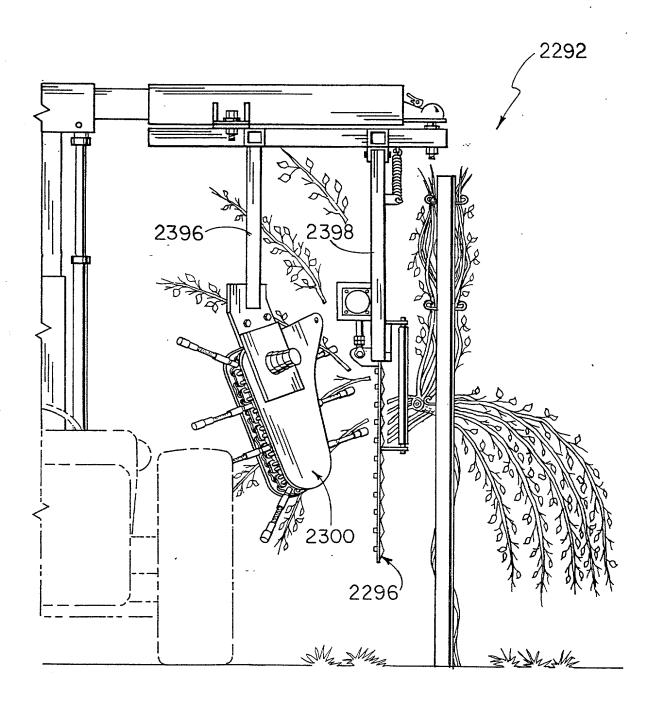
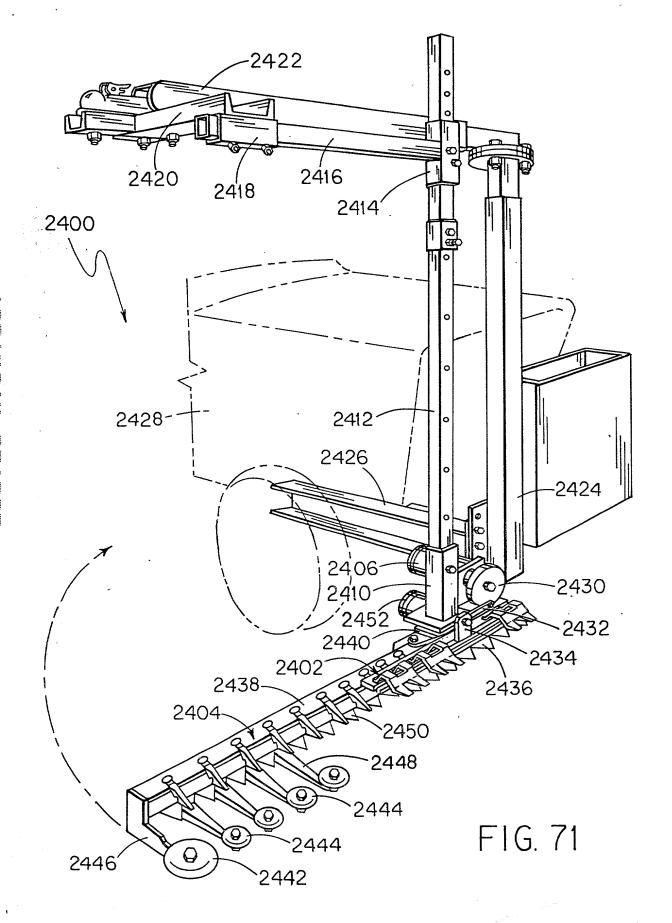
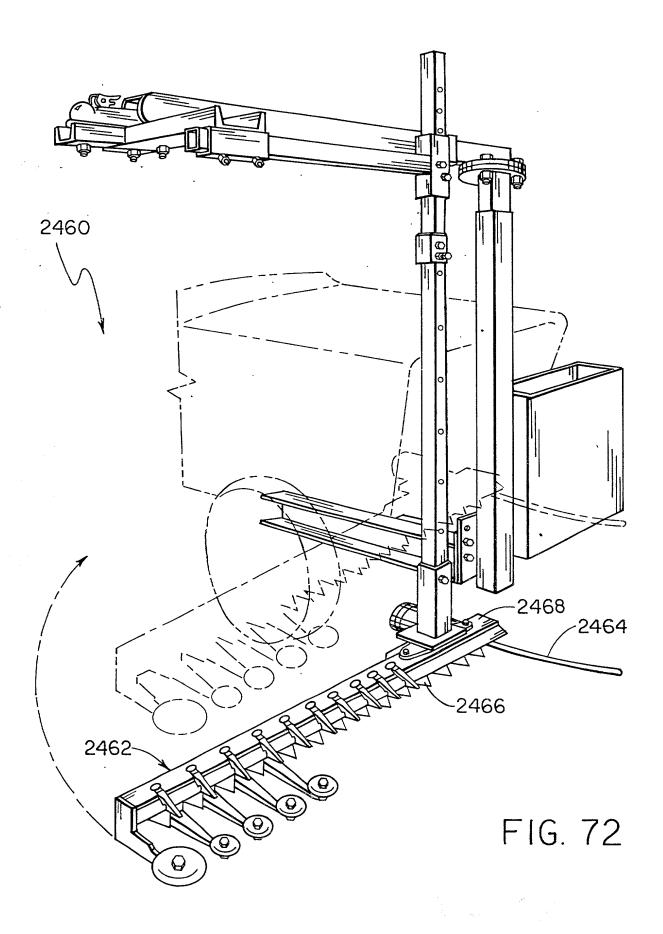
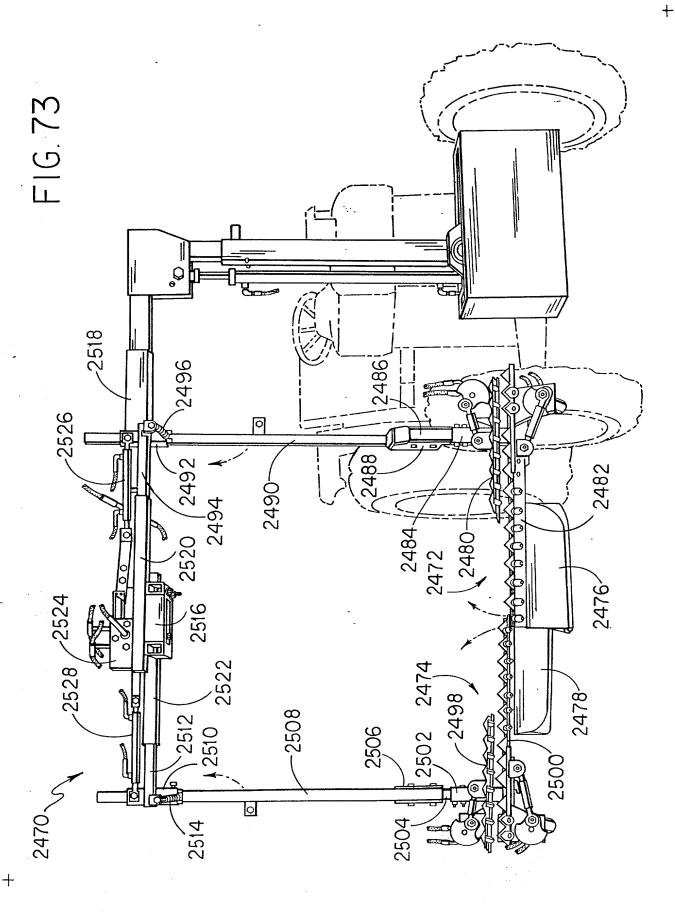
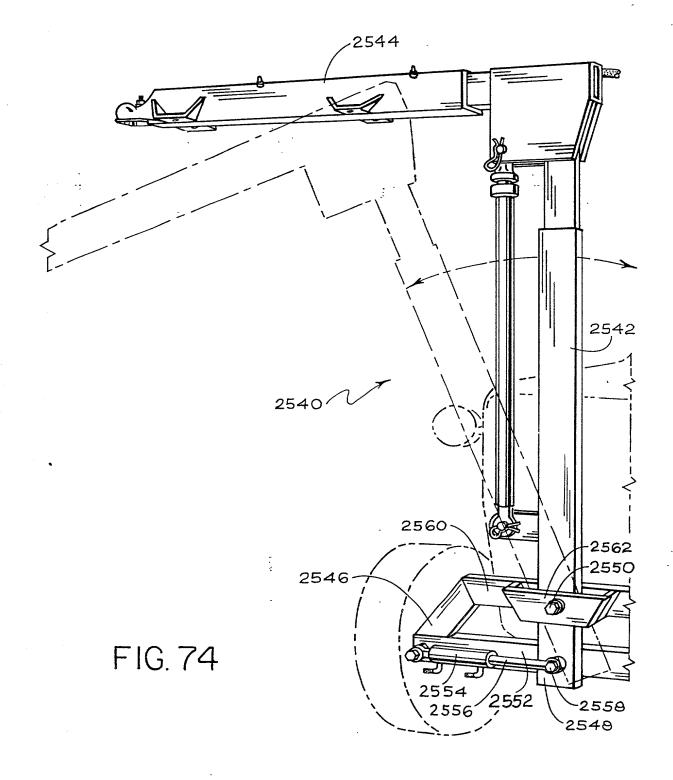


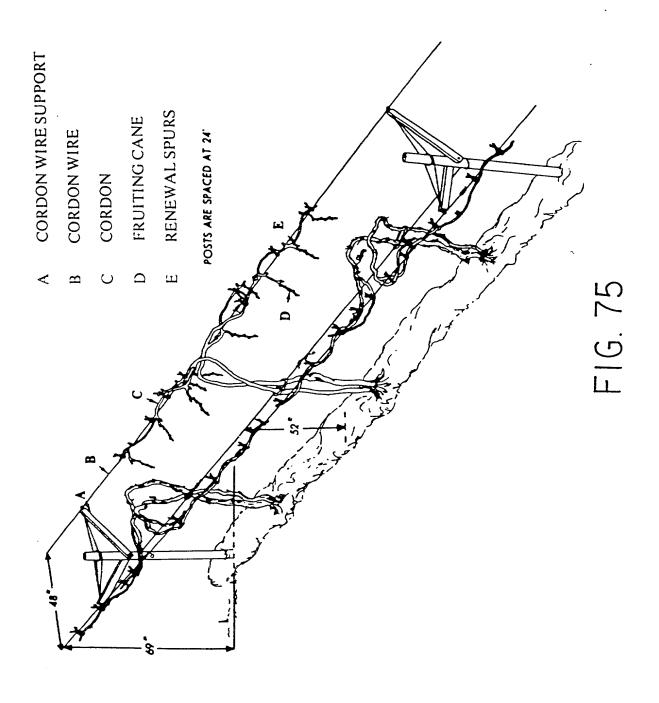
FIG. 70

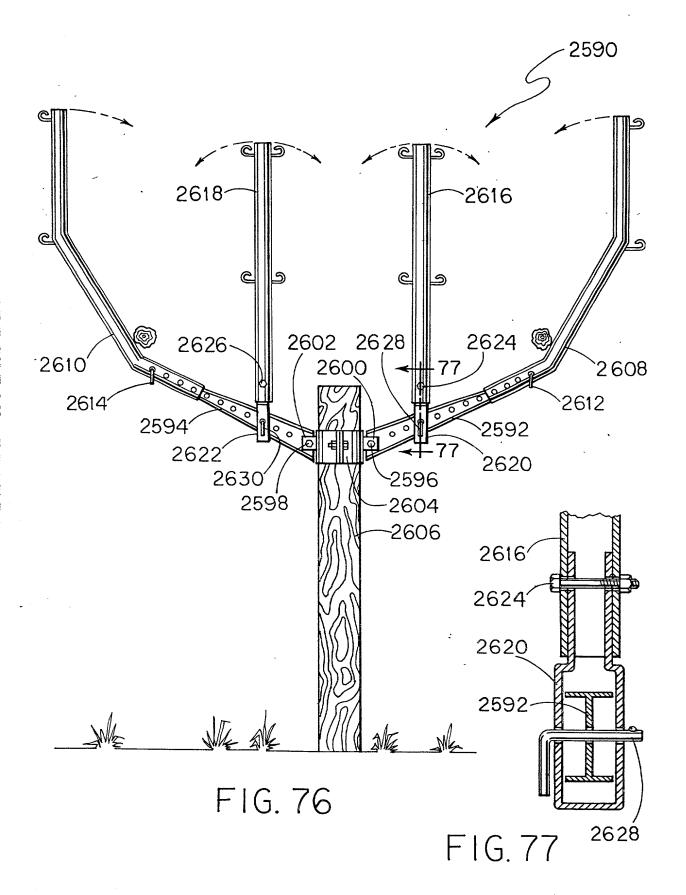












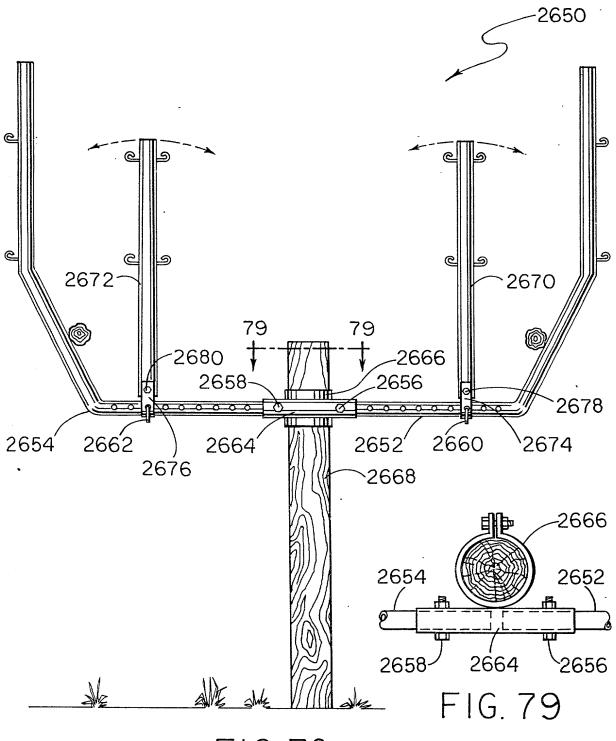


FIG. 78

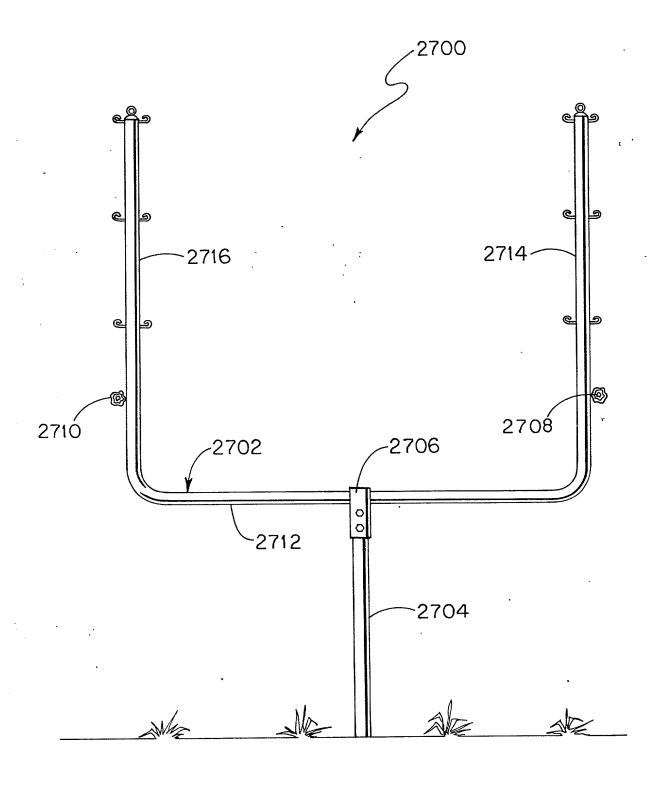
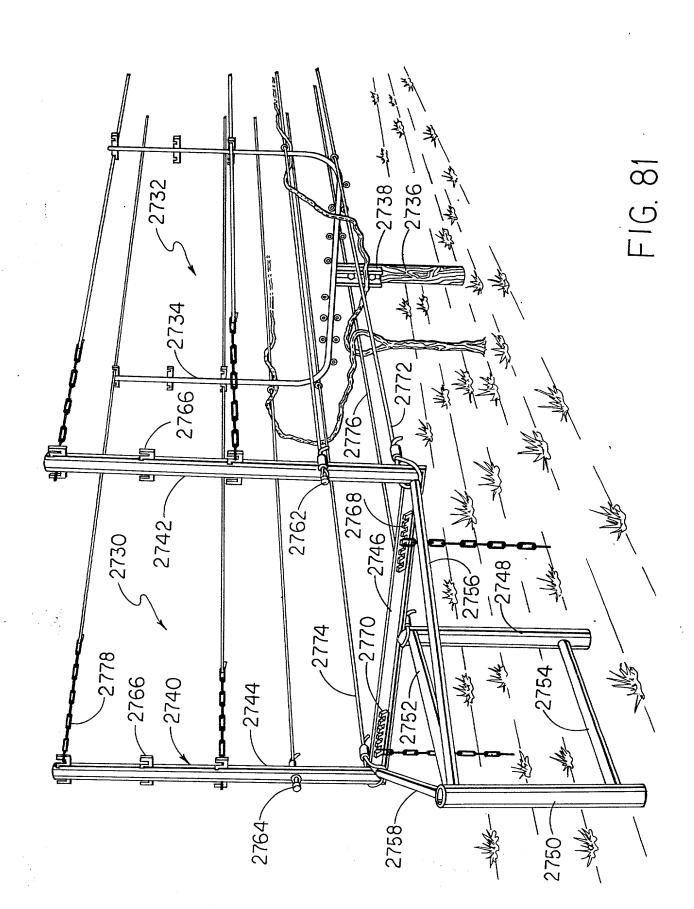
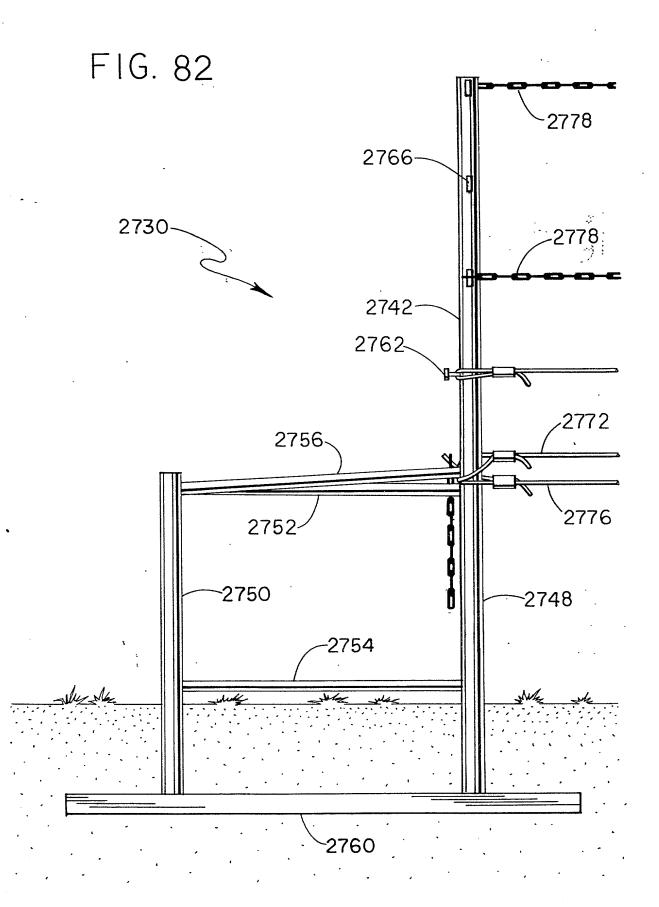


FIG. 80





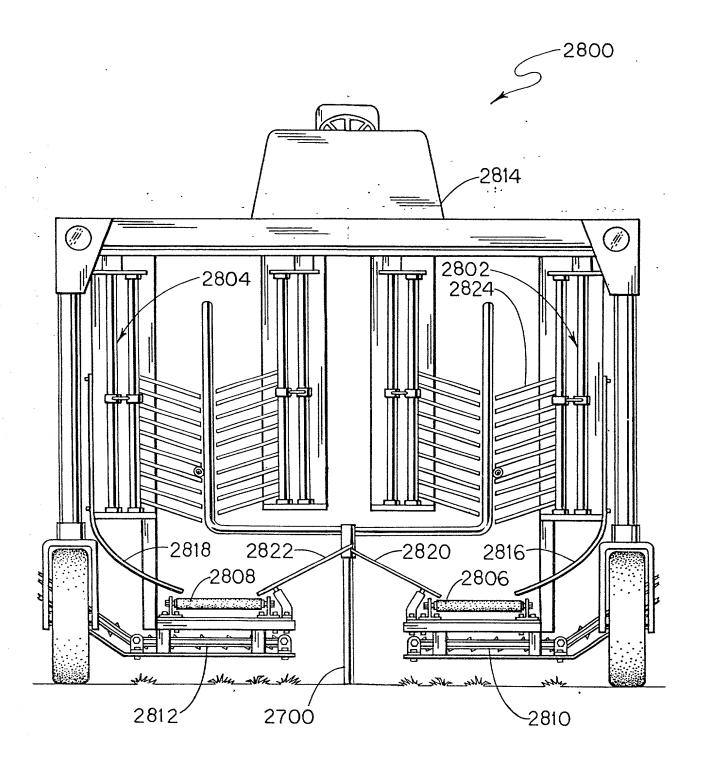
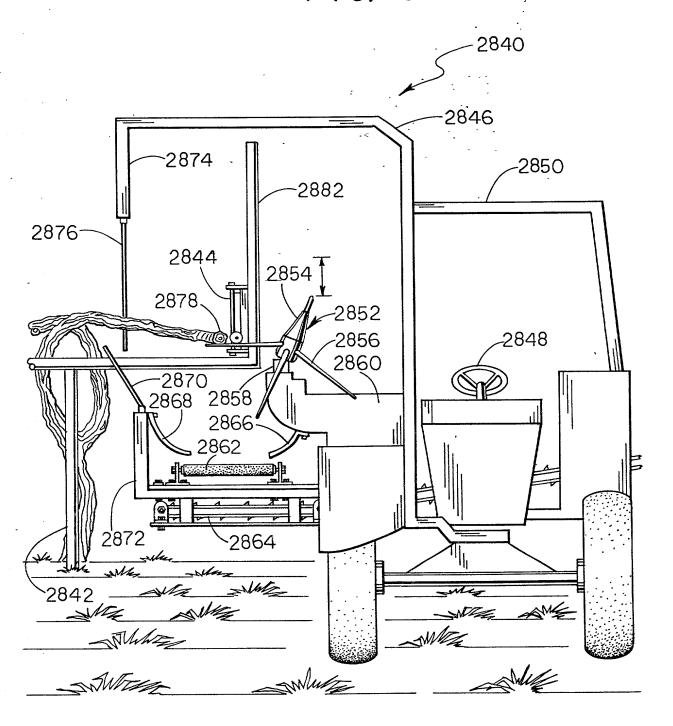
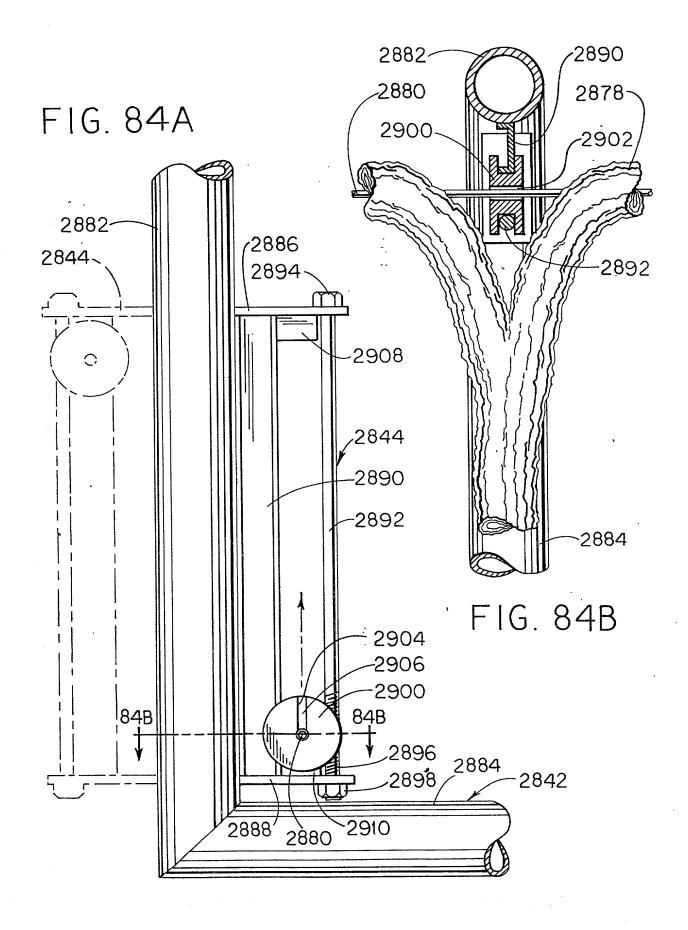
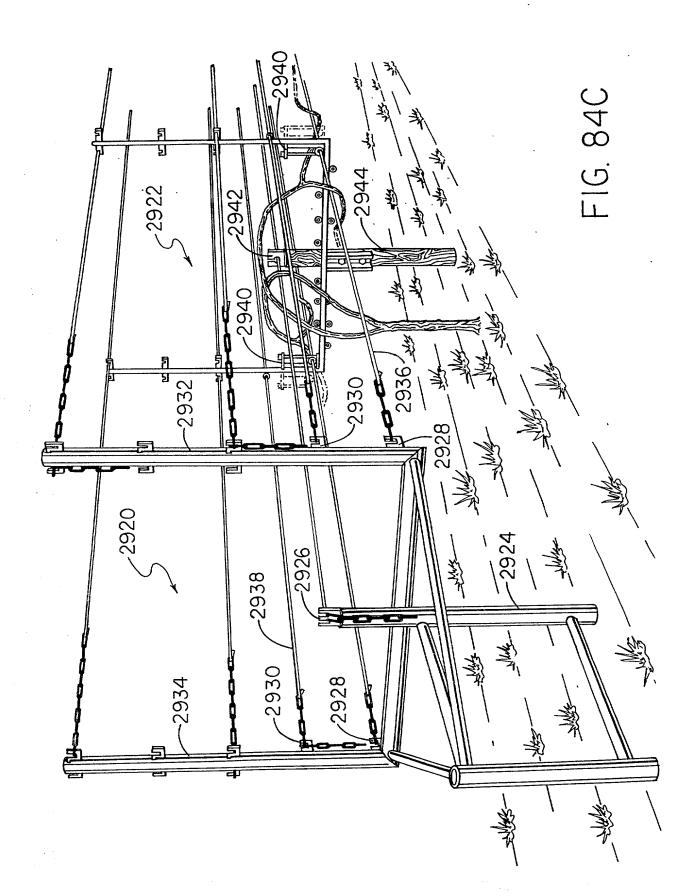


FIG. 83

FIG. 84







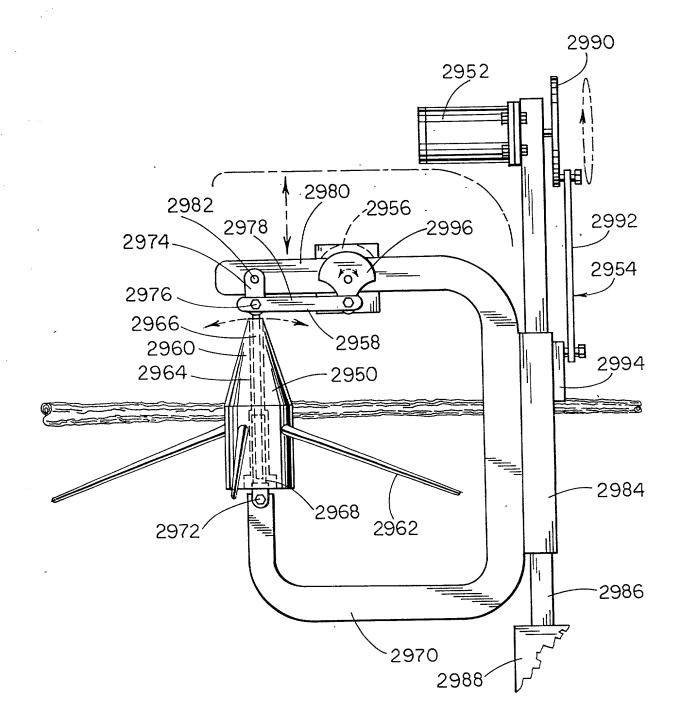


FIG. 84D

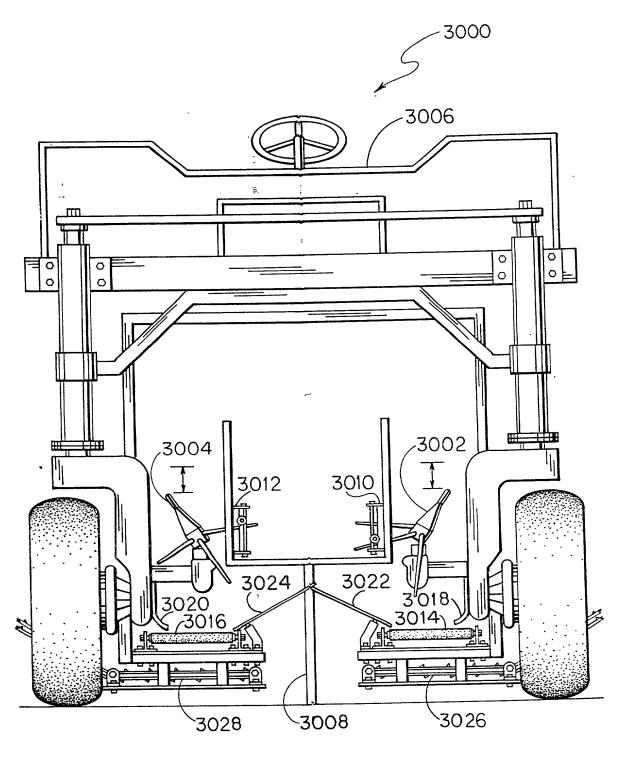
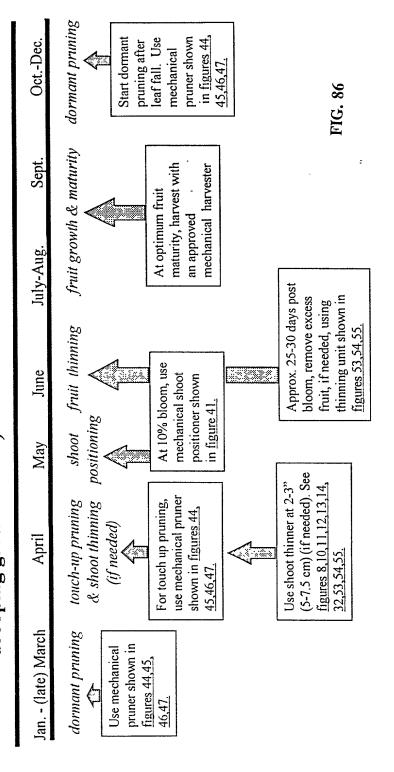
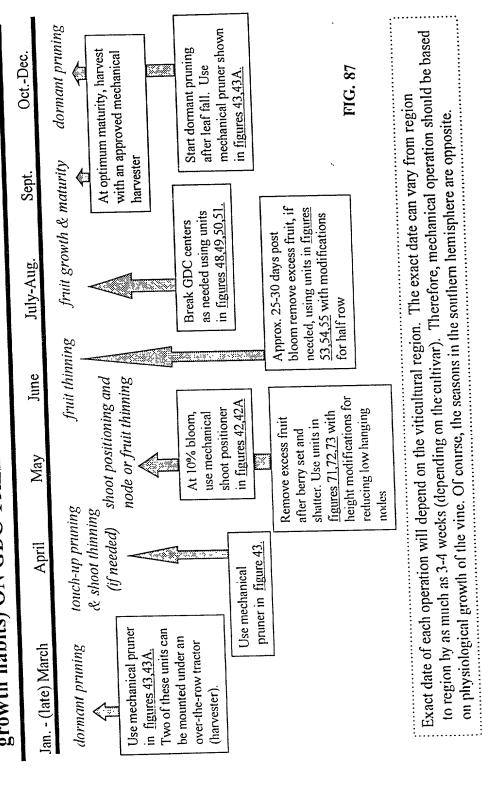


FIG. 85

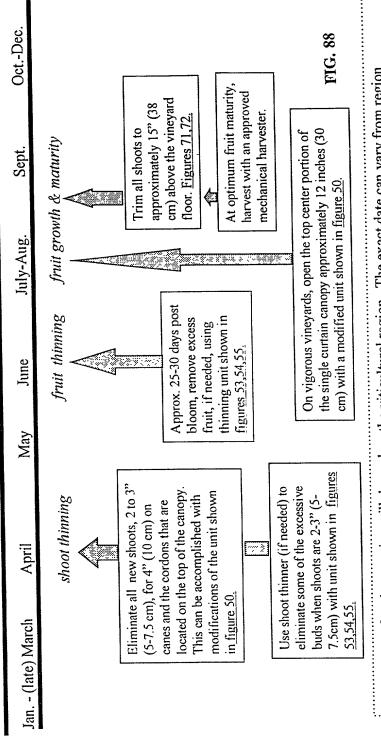
ACTIVITIES OF VITIS LABRUSCANA (and other grapes with I. SEASONAL CHART FOR VINEYARD MECHANIZATION drooping growth habits) ON SINGLE CURTAIN TRELLIS



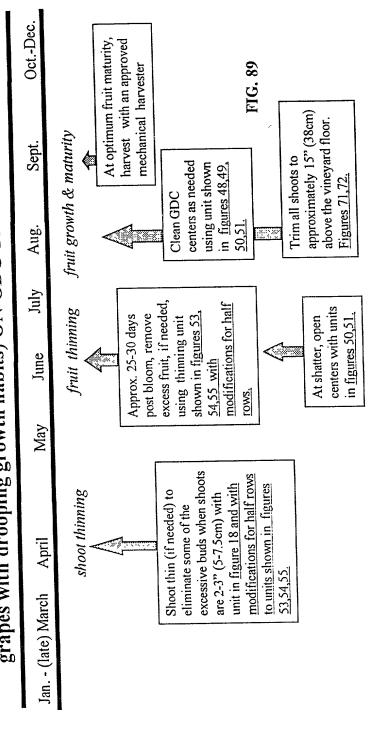
growth habits) ON GDC TRELLIS AND GDC-LIKE CANOPY SYSTEMS ACTIVITIES OF VITIS LABRUSCANA (and other grapes with drooping II. SEASONAL CHART FOR VINEYARD MECHANIZATION



III. SEASONAL CHART FOR VINEYARD MECHANIZATION ACTIVITIES ON MINIMAL PRUNED VITIS LABRUSCANA (and other grapes with drooping growth habits) ON SINGLE CURTAIN TRELLIS SYSTEMS



IV. SEASONAL CHART FOR VINEYARD MECHANIZATION ACTIVITIES grapes with drooping growth habits) ON GDC TRELLIS SYSTEMS ON MINIMAL PRUNED VITIS LABRUSCANA (and other



ACTIVITIES OF VITIS VINIFERA AND FRENCH AMERICAN HYBRIDS PRODUCED ON HIGH WIRE SINGLE CURTAIN TRELLISES V. SEASONAL CHART FOR VINEYARD MECHANIZATION

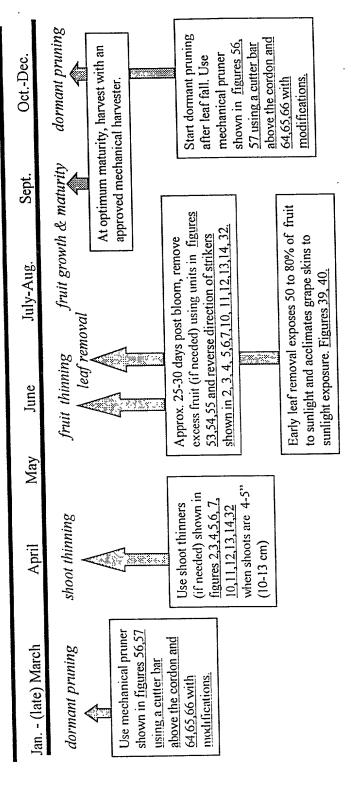
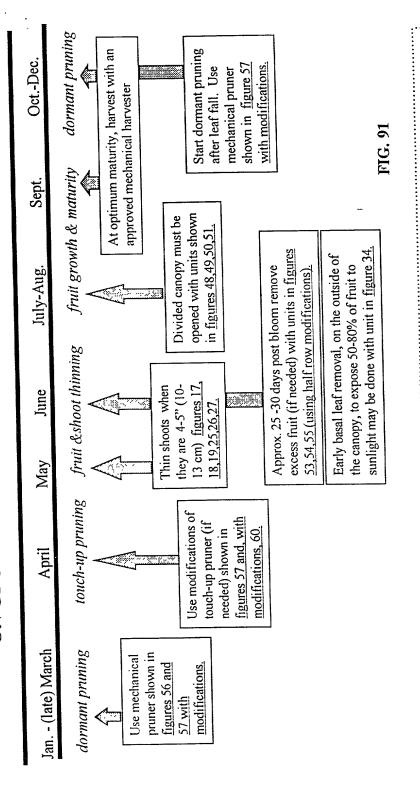


FIG. 90

VI. SEASONAL CHART FOR VINEYARD MECHANIZATION ACTIVITIES OF VITIS VINIFERA AND FRENCH AMERICAN HYBRIDS PRODUCED ON GDC AND OTHER DIVIDED CANOPY TRELLISES



VII. SEASONAL CHART FOR VINEYARD MECHANIZATION ACTIVITIES IN MINIMAL PRUNED VITIS VINIFERA AND FRENCH AMERICAN HYBRIDS FRAINED TO A HIGH WIRE SINGLE CURTAIN TRELLISING SYSTEM.

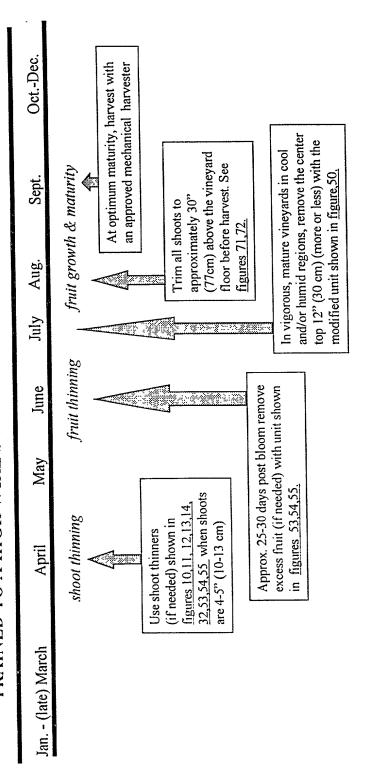
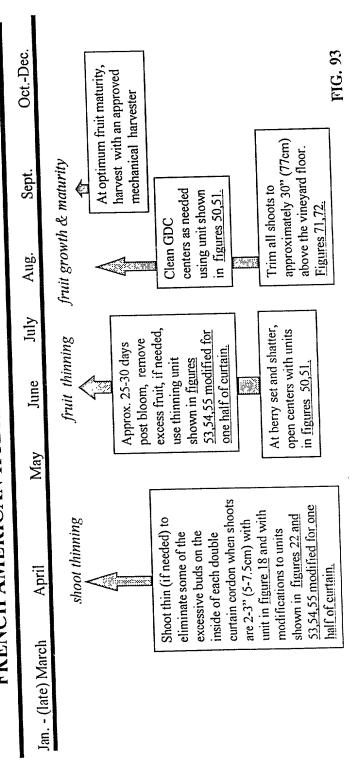
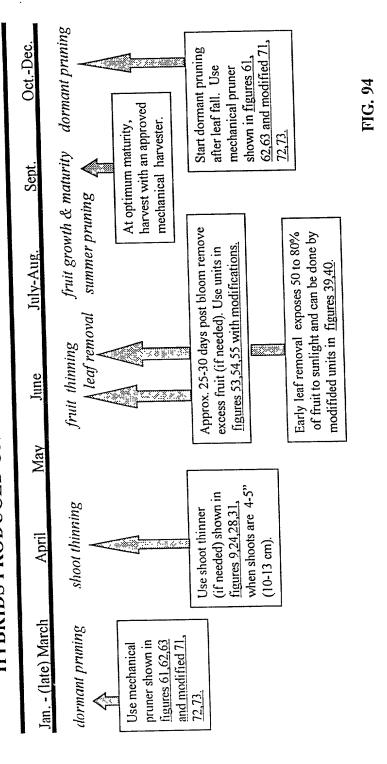


FIG. 92

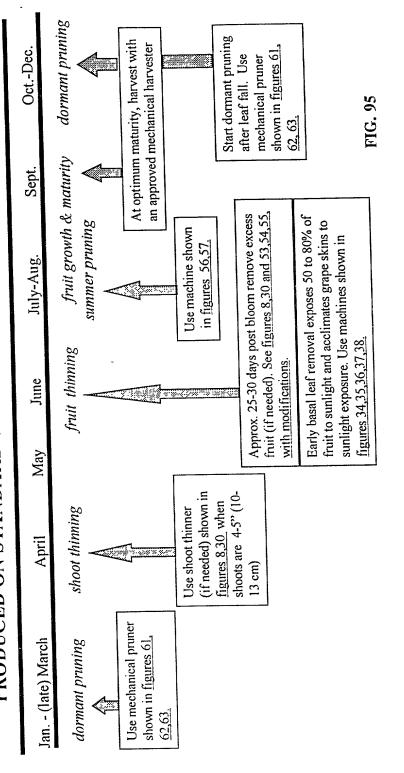
FRENCH AMERICAN HYBRIDS ON GDC TRELLIS SYSTEMS VIII. SEASONAL CHART FOR VINEYARD MECHANIZATION ACTIVITIES ON MINIMAL PRUNED VITIS VINIFERA AND



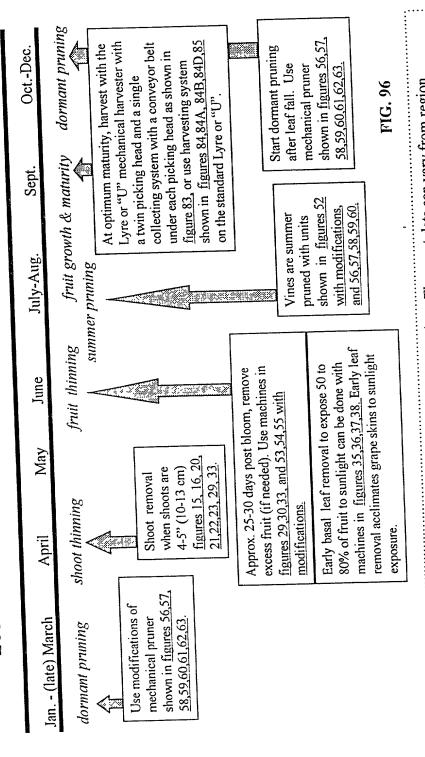
HYBRIDS PRODUCED ON STANDARD CALIFORNIA T-TRELLIS ACTIVITIES OF VITIS VINIFERA AND FRENCH AMERICAN IX. SEASONAL CHART FOR VINEYARD MECHANIZATION



X. SEASONAL CHART FOR VINEYARD MECHANIZATION ACTIVITIES PRODUCED ON STANDARD VERTICAL MOVEABLE CATCH WIRES OF VITIS VINIFERA AND FRENCH AMERICAN HYBRIDS



XI. SEASONAL CHART FOR VINEYARD MECHANIZATION ACTIVITIES OF VITIS VINIFERA AND FRENCH AMERICAN HYBRIDS PRODUCED ON LYRE OR "U" AND OTHER DIVIDED CANOPY TRELLISES





XII. SEASONAL CHART FOR VINEYARD MECHANIZATION ACTIVITIES SMART-DYSON BALLERINA (and similar) TRELLISING SYSTEMS. OF VITIS VINIFERA AND FRENCH AMERICAN HYBRIDS ON

| Ian - (late) March | April | May | June | July | Aug. | Sept. | OctDec. | 1 |
|--|---|--------------------------------|--|---------------------------------|--|---|---|-----------------|
| dormant pruning | shoot thinning | | fruit thinning | f ımer p | g fruit growth & maturity summer pruning | aturity | dormant pruning | S |
| | *Use shoot thinner when shoots are 4-5"(10-13 cm) | nner when (10-13 cm) | | | | At optimum maturity, harvest with approved, modified mechanical | aturity, pproved, | |
| *Use mechanical pruner shown in figures 61,62 63 with modifications. | (if needed) shown in figures 8,30,53,54,55. | 3.54,55. | *Use | *Use machine in figures 56,57. | e m | | Start dormant | 4 |
| **Use mechanical pruner shown in figures 64, 65,66,70. | (if needed) shown in figures 53,54,55 when shoots are 4-5" (10-13cm) | wn in <u>55</u> when (10-13cm) | **M 15" befo | aintain a (38cm) re harve | **Maintain all shoots to approximately 15" (38cm) above the vineyard floor before harvest. Figures 71,72. | floor | fall. See JanMarch pruning boxes. | arch |
| | | *Approx. 25 *Early basal | -30 days post bloc leaf removal exponsure. Use modifi | om, rem oses 50 cations | *Approx. 25-30 days post bloom, remove excess fruit (if needed). See figures 53,54,55. *Early basal leaf removal exposes 50 to 80% of fruit to sunlight and acclimates skins to sunlight exposure. Use modifications of the units in figures 34,35,36,37,38. | needed). So unlight and res 34,35,3 | se <u>figures 53,54,55</u> acclimates skins to 6,37,38. | |
| FIG. 97 | | **Approx. 2 (if needed) | **Approx. 25-30 days post bloom remove excess fruit (if needed) with unit shown in figures 53,54,55. | oom ren figure | nove excess fruit s 53,54,55. | **Early lo expose 50 | **Early leaf removal to expose 50 to 80% of fruit to sunlight. Use units in figures | |
| *Use on the upper part of Smart-Dyson Ballerina. | nt of Smart-Dys | on Ballering son Ballerin | a. Ia. | | | 39, 40 wi | 39, 40 with modifications. | \neg \vdots |
| Exact date of each | operation will depend on the viticultural region. The exact date can vary from region | spend on the | e viticultural regard | jion. ¹ Ther | ation will depend on the viticultural region. The exact date can vary from region | in vary fro al operatio | om region on should be bas | p |

to region by as much as 3-4 weeks (depending on the cultivar). Therefore, mechanical operation should be based

on physiological growth of the vine. Of course, the seasons in the southern hemisphere are opposite.